

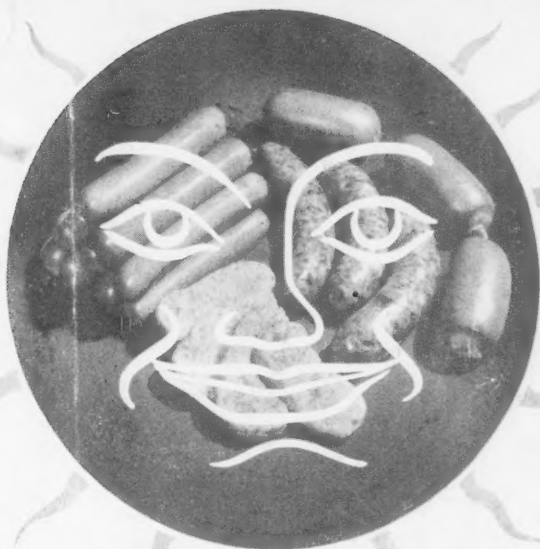
THE NATIONAL

AUGUST 16, 1952

# Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

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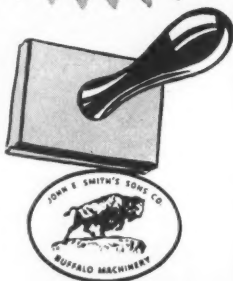
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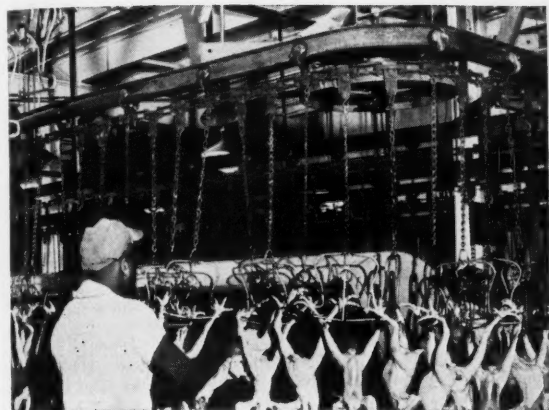
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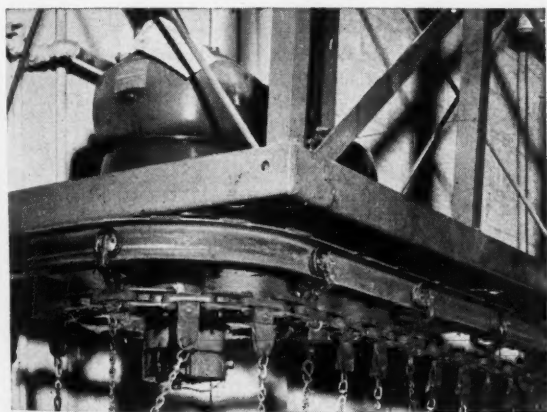
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**4** Link-Belt P.I.V. Variable Speed Drive paces conveyor for desired production—anywhere from 1000 to 4000 chickens per hour. Spacing is increased for ducks and turkeys. Positive, infinitely variable speed drive provides exact control.

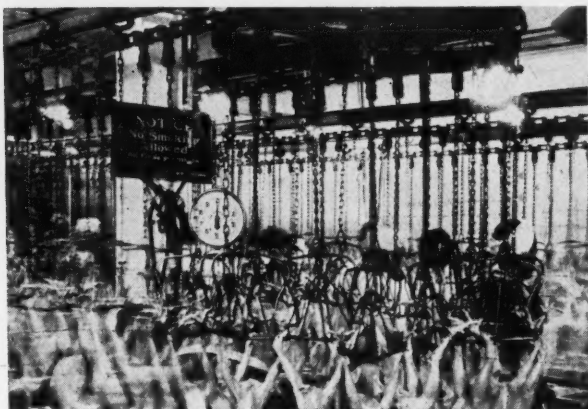
## LINK-BELT

### OVERHEAD TROLLEY CONVEYORS

LINK-BELT COMPANY: Plants—Chicago, Indianapolis, Philadelphia, Atlanta, Houston, Minneapolis, San Francisco, Los Angeles, Seattle, Toronto, Springs (South Africa), Sydney (Australia).  
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**3** At the scalding operation is shown how Link-Belt engineering puts ceilings to work, keeps floors clear, provides efficient handling. Overhead trolley conveyors operate in any plane, can be accommodated to any building arrangement.

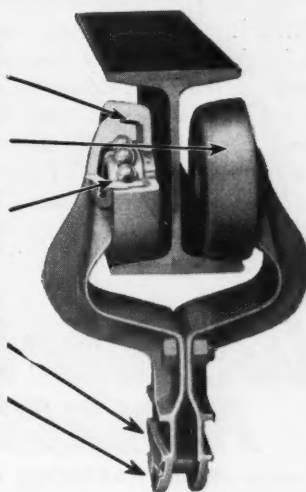
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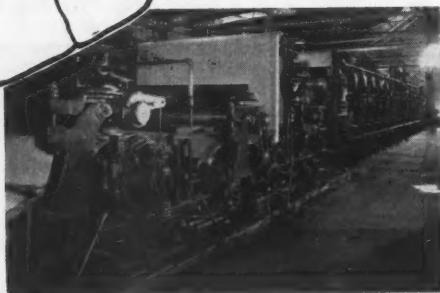
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THE NATIONAL



# Provisioner

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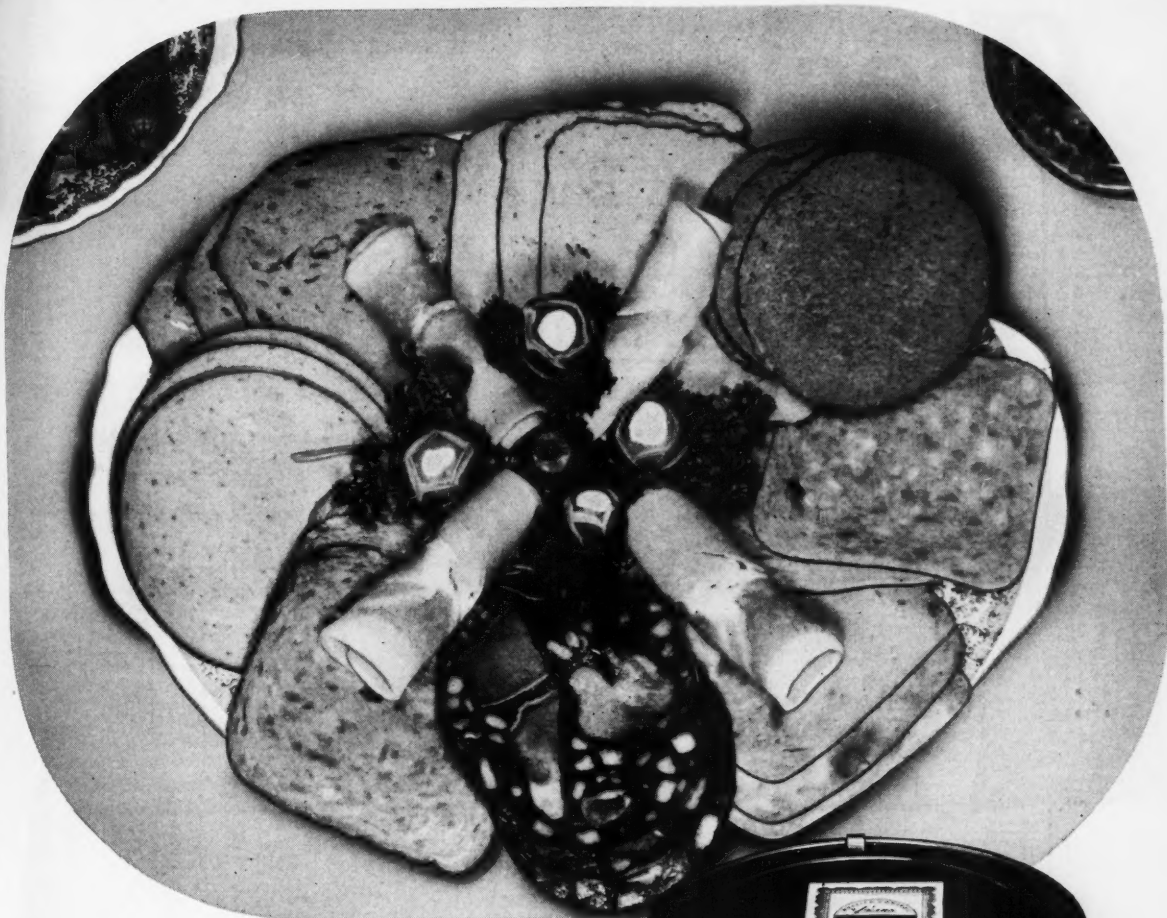
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The National Provisioner—August 16, 1952

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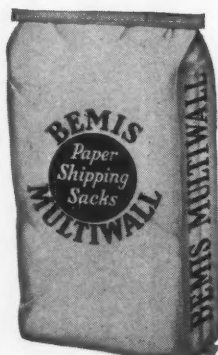
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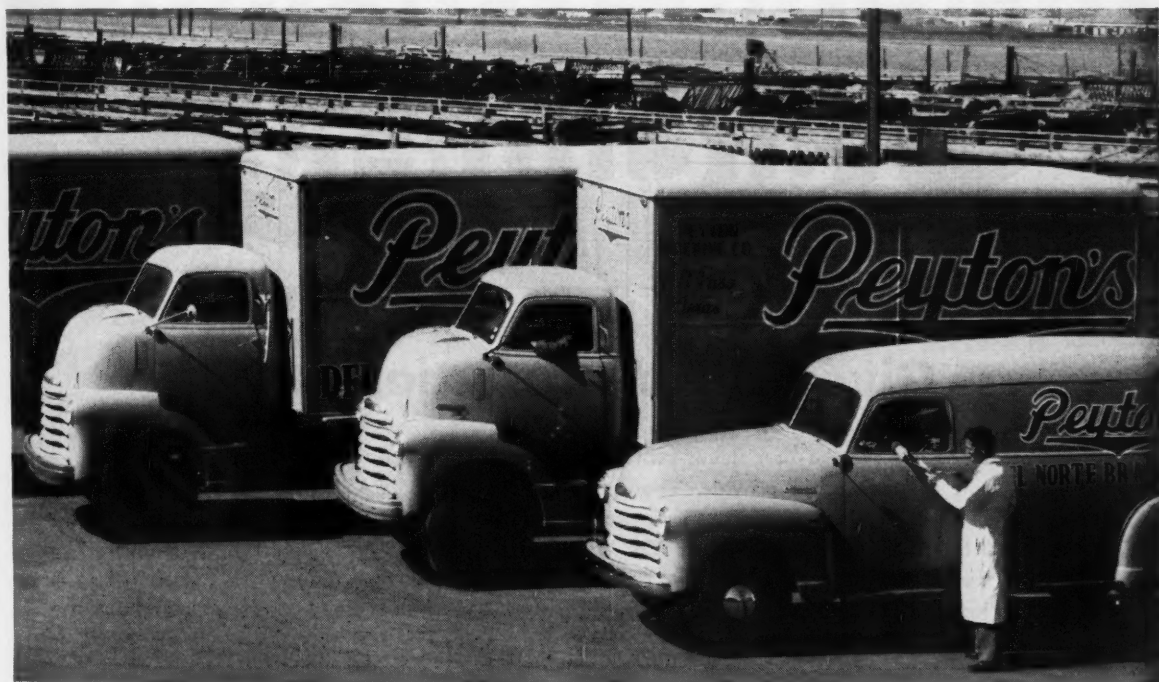
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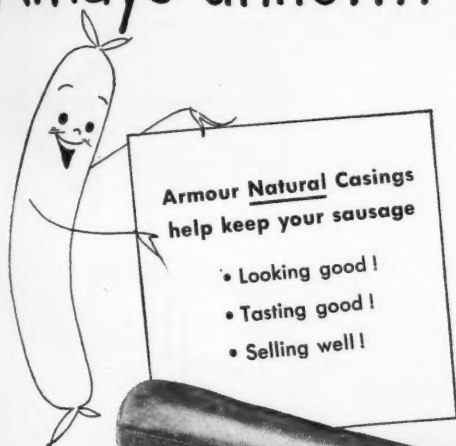
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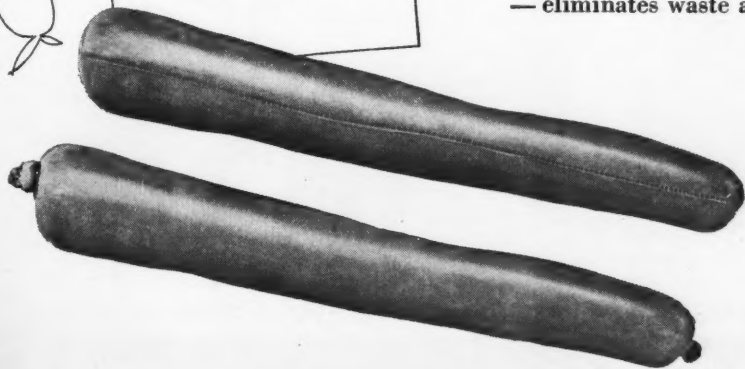
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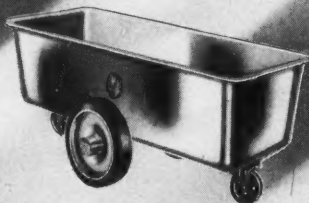
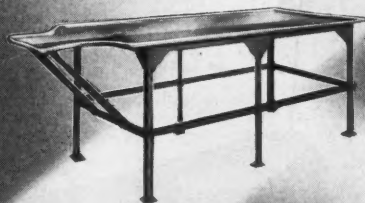
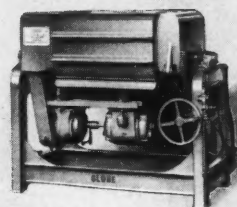
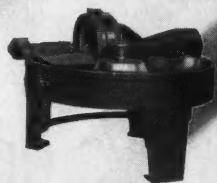
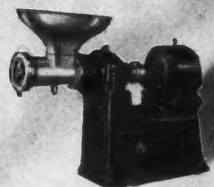
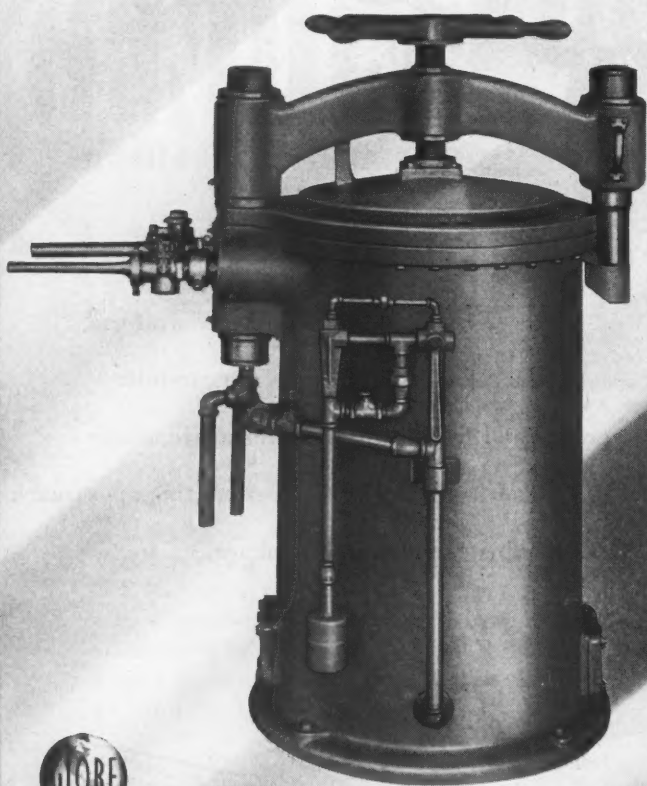
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### **Packer-Union Wage Talks Continue**

Negotiations between the major packers and the two unions were held all this week. Contracts expired at midnight August 11 but in most plants workers remained on their jobs.

Early in the week, after negotiations between Armour and Company and the United Packinghouse Workers, CIO, were broken off, a wave of walkouts occurred at a number of Armour plants throughout the country, as well as in a few Swift and Cudahy plants which are represented by the CIO union. A U.S. government conciliator stepped into the Armour negotiations in an attempt to avert a strike. In breaking off the contract talks, the CIO charged that Armour had failed to produce "anything like an adequate offer" in response to union demands for wage increases and fringe benefits. The CIO has demanded a 30c an hour general wage increase plus a number of fringe increases and other benefits.

The Amalgamated Meat Cutters and Butcher Workmen, AFL, has not announced any specific wage increase which it is seeking but terms its demands "more realistic" than those presented to packers by the CIO. AFL spokesmen have said they want the guaranteed work week lengthened from 36 to 40 hours and "are willing to negotiate on what will constitute an economically permissible wage increase." Swift & Company planned to meet with the AFL for the rest of the week, and has meetings scheduled with the AFL, CIO and the Brotherhood for all next week. Previously Swift has held six meetings with the CIO. A Swift spokesman reported that there has been good progress during all of these meetings.

### **Top-Flight Speakers Secured for AMI Convention**

Raymond Moley, a contributing editor of *Newsweek* magazine, and Dr. Earl L. Butz, agricultural economics director of Purdue university, will speak at the opening general session, October 6, of the American Meat Institute's forty-seventh annual meeting in Chicago, it was announced this week by Wesley Hardenbergh, AMI president. H. H. Corey, chairman of the AMI board and president of Geo. A. Hormel & Co., will give the introductory remarks at the opening general session.

A university professor for 30 years and a journalist for 15, Moley will address the convention on "How to Keep Our Liberty." In addition to authoring a syndicated newspaper column and his "Perspective" page in *Newsweek*, he serves as a professor of public law at Columbia university. He served as President Roosevelt's major adviser and assistant in the preparation of messages and public papers during his first term of office. He was also assistant secretary of state for a short time in 1933.

Dr. Butz, who has gained considerable acclaim for his economic analysis of current conditions and sociological forecasts of likely future business developments, will speak on "Price Ceilings, Price Supports and Price Silliness." In addition to his teaching and speaking engagements, Dr. Butz is an editorial contributor to many economic and agricultural publications. He has served on special assignments as research economist for the Brookings Institution, National Bureau of Economic Research and as a lecturer to the Graduate School of Banking at Rutgers university and Life Officers Investment Seminar, University of Chicago.

### **Further Precautions Against VE Spread Planned**

It is reported from Washington that instructions are being drawn up for the use of federal and state field operatives which will prescribe uniform methods of appraisal and, in general, set up the procedure to be followed in the handling of hogs infected or exposed to vesicular exanthema. It is also reported that no state has qualified to cooperate with the Department of Agriculture in the program announced last week to eradicate the disease (see page 13, August 9th issue of NP), but that several are expected to qualify soon. Under this plan owners would be paid for the loss of hogs which were destroyed, the federal government paying half and the participating states half. The USDA is believed to be working on plans to quarantine completely those states where the epidemic of vesicular exanthema is serious and the state is unable or unwilling to cooperate.

Last Friday the USDA lifted hog quarantine restrictions from four states and from areas in six other states and extended quarantine restrictions in two states to areas in which the disease has been identified. See page 28 for details of the order.



AN ISOMERIZATION BATH IS USED BY ORGANIC CHEMISTRY DIVISION IN ANALYZING ANIMAL FATS

## Research Today—Progress Tomorrow

AMERICAN MEAT INSTITUTE FOUNDATION BUILDS A SOUND SCIENTIFIC BASIS FOR LONG-RANGE PROGRESS IN PROCESSING AND UTILIZING ANIMAL PRODUCTS

**T**HIS is the age of the scientist. We place a premium on men and women trained in the physical, chemical and biological sciences and engineering.

For years the scientist in industry held a precarious position, hampered by demands that he produce fast, "practical" results. But far-seeing companies in many lines of business began emphasizing research. They hired hundreds of trained scientists, spent millions for research, and they attribute a major share of their advancements and tremendous growth to the results of research.

The meat industry cannot claim that it pioneered in research. Neither is it a Johnny-come-lately. Nelson Morris had a full-time chemist in his Chicago plant as early as 1886, and most of the large packers had introduced laboratories by the turn of the century. Major developments in application of science to packinghouse processes, how-

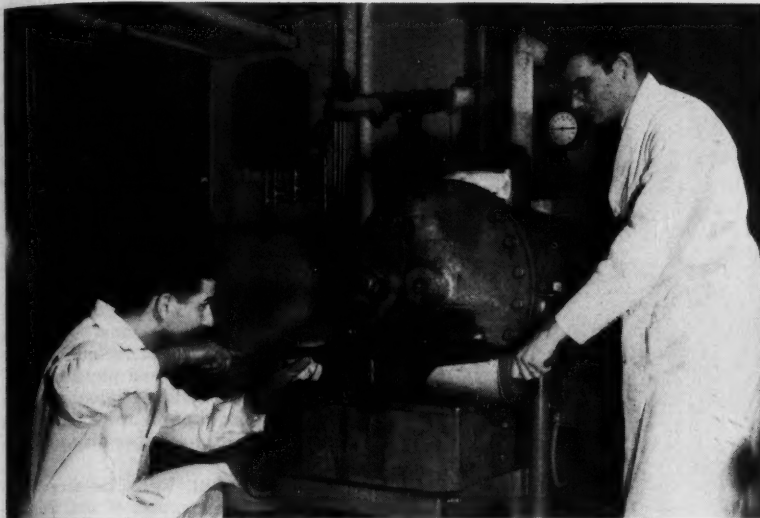
ever, have come since the first World War. Today, most of the larger establishments have research or control laboratories, and a number of companies have outstanding research departments.

Today, all meat packers benefit from the work carried on by some 50 scientists at the American Meat Institute Foundation. The logical outgrowth of a modest, but highly effective, research program initiated more than 25 years ago by the American Meat Institute, the Foundation is a separate organization affiliated with the University of Chicago. It is engaged exclusively in scientific research and its not-for-profit program is financed by contributions from several hundred firms, most of them meat packers.

The fame of the American Meat Institute Foundation is spreading. For one thing, the work done there is gaining recognition of other scientists. It is visited by leading scientists and

meat packing executives from all over the world who want to see its activities first-hand. This recognition is important to the scientists on the AMIF staff, but it is also important to the industry since it represents a positive index to the scientific standing of the research organization the industry is supporting.

For years, the meat packing scientist had to justify to the packinghouse operator some of the work necessary to get the information the practical man wanted. This put the scientist on the defensive. In more recent years, the benefits of research have become apparent in virtually all operating departments and there has been a greater understanding on both sides. Packers now are taking a "long range" view. They are aware that statistics show that the major advancements in any field are founded on basic research, that when a scientist does basic or fundamental research he is developing



C. R. Meyers and P. C. Ostby dump a charge from the AMIF's pilot scale dry melter, to be run through a press. They are studying the influence of variations in processing procedures and ingredient raw materials on the nutritive value of meat scrap and tankage.



A. J. Siedler weighs a Cocker pup during a study of nutritional advantages available through raising fat content of dry dog food.

a firm foundation for future developmental work and to limit dependence on "hit or miss" methods.

So, in meat packing, as in other industries before it, science has become the creative genius behind business, providing new methods, new uses for old products, to meet the demands of the times.

Suppose a packer wants to improve his curing results. The scientist can go at the problem in two ways. He can experiment more or less at random, selecting and testing various chemical compounds that he thinks might serve as satisfactory curing ingredients. The other approach is for the scientist to begin with a basic study of what happens during curing. He may study such things as pigmentation and the chemical changes which occur when curing ingredients are added. His purpose here is to develop a step-by-step understanding of the entire chemistry of the curing process and, on the basis of

this information, to devise a more effective curing process. The opportunities for major curing improvements are much enhanced in the second method and, while it may take more research time, satisfactory results are more certain of achievement. The trial-and-error method may or may not produce results and the possibilities of achieving major improvements primarily are based on chance use of an effective compound.

The Foundation does both basic and applied research. As a practical matter, virtually all basic information ultimately is used in applied research. In either type of work the scientist must be resourceful. He must, for instance, be able to take methods or equipment developed for other processes and adapt it to a specific use to further investigation along certain lines. Or he must be able to develop entirely new methods or equipment to do a job he wants done. There are

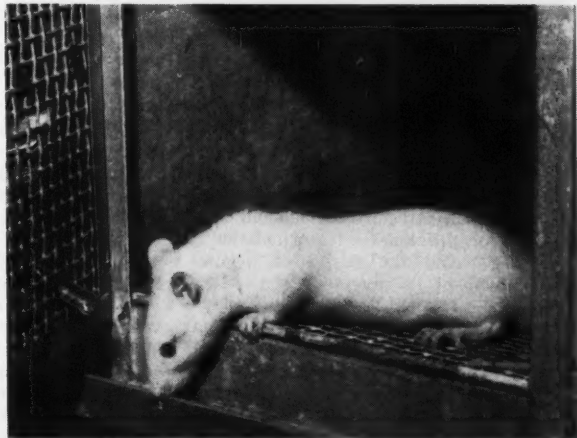
many examples of this "inventiveness" at the Foundation. A relatively simple example is offered by the Foundation's home economics department. In testing shortening in pastry, the department needed equipment to roll the dough that automatically would provide uniformity of samples and that would not impart any off-flavor or odor. Since no rolling pin or boards on the market met the requirements, Miss Eugenia Hoffert, division chief, had a manufacturer of glass pipe saw off the length needed for a rolling pin and devised rolling plates of Pyrex glass fitted with stainless steel thickness gauges at the sides. The Pyrex plates also serve as baking sheets and the need for transferring or handling the pastry samples is avoided.

Perhaps the main reason why the scientist was slow to get deserved recognition is that the average person doesn't understand scientific terminology. The fact that the scientist often

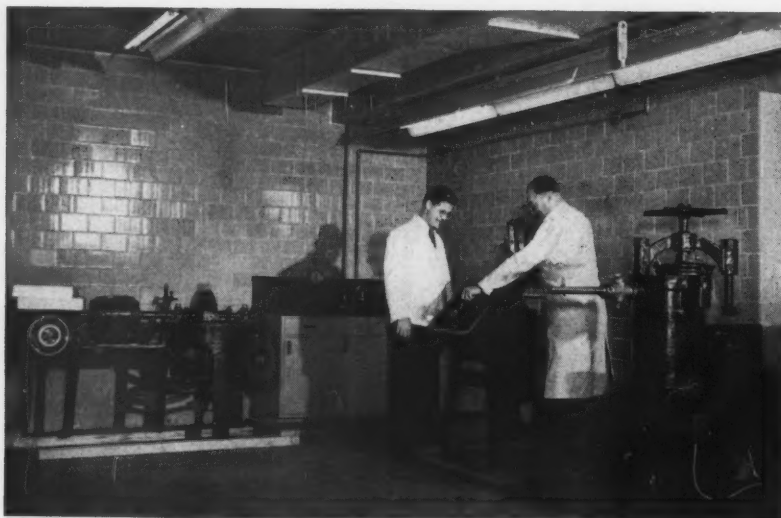
The American Meat Institute Foundation is recognized as one of the country's leading scientific organizations. It is dedicated to research and education in the field of livestock and meat production and product utilization.

Once a year the Foundation publishes a report of progress in its many research projects. The 1950-51 report is just off the press. Because this report is widely distributed to scientists, in meat packing and in other fields, it is written in a technical vein.

In this and another article we will present—in non-scientific language—a discussion of some of the important research work which the AMIF staff members have carried on during the past year. Emphasis will be placed on how the research scientist approaches his work and on how the results he achieves help the practical packinghouse man.



Reliable nutritional information must come from test feeding of animals. The AMIF has three specially designed animal rooms.



The Foundation recently acquired this pilot scale sausage manufacturing equipment, which is being inspected by C. F. Niven, jr., and L. G. Buettner of the bacteriology division.



This steer hide has been subjected to an experimental pre-cure treatment. It is being checked by Frank L. De Beukelaer, who is in charge of work to improve hide processing.

deals with things which can't be seen, even under a powerful microscope, doesn't help the situation. Actually, of course, terms employed by the scientist are descriptive of the chemical compounds or processes with which he is working. And the realm of science loses much of its mystery for the layman as practical application brings these terms across the threshold of every day use and they assume meanings from a practical viewpoint.

The way a scientist goes about his work is another thing not generally understood. A scientist relies heavily on past experience — his or somebody else's. In approaching a new problem,

he starts with a study of all information that has been developed on the subject. The background fund of known chemical patterns, actions and reactions is applied with logic in plotting the course of his investigation. He moves out from the known into the unknown along specific lines, looking for familiar chemical patterns and stopping to isolate and identify those which are strange to him. In this way, he broadens his knowledge of the composition of his subject and his understanding of the changes that take place under certain circumstances. Once he has achieved this understanding, the scientist can make a planned attempt to

divert or direct the chemical process along channels that may be expected to produce a desired result. Since full information on previous research may eliminate fruitless study or provide a shortcut toward a research objective, scientists feel it is vital that data on all research be published.

The Foundation has a large library of technical material, well indexed. This library is under the supervision of Miss Barbara Payne, an experienced scientific librarian. It is invaluable in the Foundation's work.

As scientific knowledge keeps expanding, scientists must specialize more. The AMIF staff includes organic chemists, analytical and physical chemists, biochemists, bacteriologists, engineers, histologists, histochemists, home economists, etc.—all specialists in their fields.

H. R. Kraybill, Ph.D., is director of research and education of the Foundation. D. M. Doty, Ph.D., is assistant director of research and education and chemist in charge of analytical and physical chemistry. Preparation and circulation of information on the Foundation's work is under the direction of H. A. Armstrong, chief, information and service. Many of the staff members are pictured in this and a subsequent article.

The Foundation keeps an ear attuned to packers' problems — difficulties in processing, unsatisfactory keeping quality of products, products which are a "drug on the market." It continuously is seeking better ways of processing, improvement of products, new product uses, and information on special qualities present in meat and by-products. It is these problems of general interest which the AMIF undertakes.

Some years ago, complaints about greenish discoloration of sausage became loud and numerous. (There are still complaints but effective help is available.)

The Institute's laboratories became interested in this problem and Foundation bacteriologists, under Dr. C. F. Niven, jr., have continued and extended studies undertaken by the Institute. While interim remedial measures were recommended, the scientists undertook an extensive study of the greening bacteria. As a result of this long-range research, they are able to make a more precise diagnosis of the source of trouble and prescribe practical steps that must be taken to eliminate the problem.

They have developed a routine for diagnosing greenish discoloration which can be done quickly by laboratory technicians. Now, when a plant reports trouble with greenish discoloration, the Foundation asks it to send samples of freshly processed sausage as well as samples of some which has turned green. These samples should be properly protected with dry ice while in transit. Bacteriologists examine these samples carefully to see where the greening has occurred. Then they scrape

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off small samples from various parts. These they "smear" on slides which are stained and examined under a microscope. They can see what type of micro-organisms are present in large numbers and where the large numbers occur. If they can correlate the presence of large numbers of bacteria with greenish discoloration, a bacteriological problem is indicated.

The steps described above — strictly routine bacteriological procedure — can be done in half an hour.

This preliminary diagnosis is then confirmed or denied by a more complicated procedure which takes two days. Samples are taken from different areas of meat. These are emulsified in sterile water in a Waring blender. Varying dilutions of this emulsion are mixed into a melted agar medium in sterile plates.

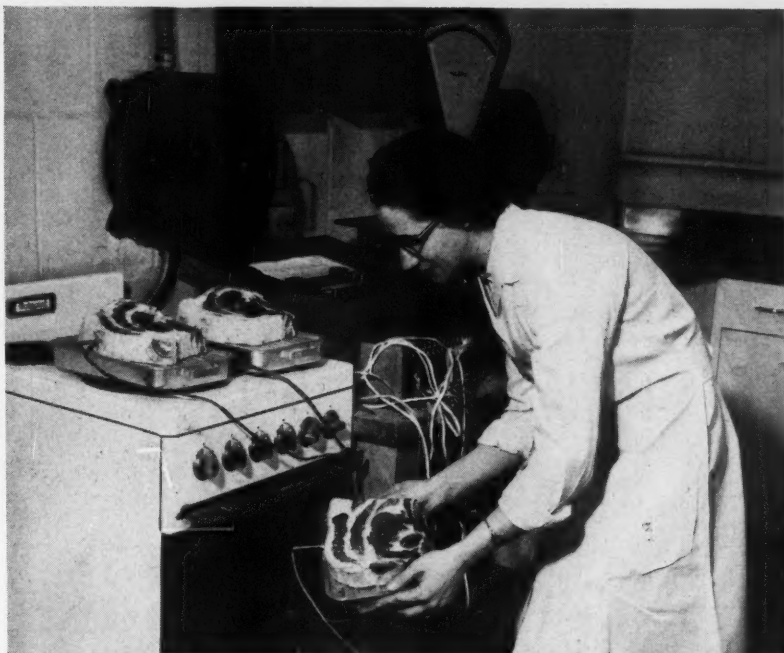
These are allowed to cool and solidify so that the bacteria cells are trapped. The plates are incubated at 80°F. for about two days. The cells begin to grow and make more cells, to form visible colonies. The investigator can count these colonies and thus estimate the number of live bacteria in the original sample of meat. If the bacterial count is high, the original diagnosis — that the trouble is bacteriological — is positively confirmed.

With these findings, the Foundation people attempt to talk directly with the sausage processor. They try to learn what he might be doing to introduce bacteria, or the conditions that permit them to grow on the product. In most instances, they can spot the trouble without too much difficulty and make proper recommendations.

In their basic research on this subject, the Foundation learned some interesting things. The bacteria which cause the outbreaks of greening are rather fastidious. They don't grow well in an ordinary laboratory medium. They need other nutrients which the scientists at first knew nothing about. It was necessary to study the nutrition of these bacteria. They experimented with adding various things to the cultures of bacteria. It developed that two unique substances — citric acid and manganese — are required in high concentrations for growth. This information made possible the development of an effective laboratory medium for test culturing the greening bacteria. It also provided an insight into one of the reasons these bacteria grow so well on sausage and cured meats.

The bacteria belong to the so-called lactic acid group of bacteria, and are all pretty much alike, in any part of the country. They are harmless as far as human health is concerned. But the important thing is that they are peculiarly adapted to growing on sausage. They are salt tolerant, heat tolerant, and grow well at low temperatures. They green sausages by producing hydrogen peroxide which reacts with the cured meat pigments and changes their color.

Based on the Foundation's results,



Chicago Tribune Photo

In an experiment to determine factors responsible for differences in eating quality among different grades of beef, cooking variables must be eliminated. Irene Dabkiewicz has inserted thermocouples in these steaks, which will be broiled to exactly the same internal temperature, then served to a taste panel. Fluctuations in power flow to broiler heating elements are held to a minimum by Variac transformer controls (round box on the wall).

the PROVISIONER has printed several articles containing suggestions for eliminating greening outbreaks. Briefly, important practices for the sausage maker to remember are: 1) Practice good sanitation of plant, employees, equipment, and in preparing the sausage mix; 2) Maintain dry surfaces on the sausage and discourage practices that induce "sweating" of the product; 3) Maintain the temperature of the cooler as low as is practical; 4) Never reprocess returned sausage, and 5) Avoid long holding periods of ingredients at temperatures above 40°F., or holding of finished sausage for a long period, either at plant or retail market.

Another study which has benefited packers generally is the improvement of lard. Impetus for this work was the increasing acceptance by housewives of vegetable shortenings over lard.

Research conducted by the Institute, the Foundation and by industry laboratories has resulted in great improvements in lard in the past ten years. These improvements include methods of refining and deodorizing lard so that it is bland in flavor and odor. Hydrogenated lard flakes are added to lard to give lard proper physical qualities. The next important thing was to make a product with good keeping qualities, referred to as stability. Certain antioxidants were found which gave stability to lard itself but didn't carry over into pastry or crackers made from it.

Butylated hydroxyanisole (BHA), which possesses this unique carry-through quality, was discovered by AMIF scientists. An antioxidant com-

pound suitable for commercial treatment of lard was worked out and has been approved for use by the MID. This compound is composed of BHA, propyl gallate and citric acid, and now is widely used in the industry. It is estimated that approximately 50 per cent of lard produced commercially is now treated with this antioxidant. While it is the Foundation's policy to patent its discoveries, developments of this type are made available for free use by the meat packing industry. Patents are procured primarily to insure that any economic limitations on use will be reasonable. It also is regarded as an asset to a scientific organization to have some patents behind its name.

The AMIF has continued its research for new and even more effective antioxidants and carefully appraises all new antioxidative compounds. The laboratory buys untreated lard, adds a stabilizer and determines the keeping quality of the product. The home economics department, cooperating with the department of organic chemistry in the work, uses the lard in making crackers, pastry and potato chips and runs stability tests to determine the extent of carry-through protection afforded. The two departments have standardized tests for determining the extent to which an antioxidant will stabilize lard and, in addition, stabilize the foods cooked or baked with it.

One of the newest developments in shortenings is the addition of emulsifying agents. Emulsifiers themselves are not new to bakers. They have been



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If your dehairer acts tired, ejects carcasses that are not shiny-clean, or if your dehairer acts tough, ejects carcasses nicked and bruised, you need a change of belt

scrapers, for the ones you are using are either too limber or too stiff.

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\*Regular BOSS Belt Scrapers are available also.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

using them in cakes for years. When emulsifiers are put in cake batter, the cake tends to have a higher volume, a fine texture. Bakers call this a "high ratio" cake; it is high in sugar and liquid content. Home economists at the Foundation are experimenting with different methods of incorporating emulsifiers in cakes. They have developed formulas which offer considerable promise.

Both cakes and pastry are mixed in a room in which temperature and humidity are controlled. In rolling out pie crust, scientific equipment is used so that every piece of dough is rolled uniformly. Pie crusts are pricked before baking, as the housewife is told to do, except that in the laboratory each is pricked the same number of times and in exactly the same places.

All this precise detail is necessary so that every piece of pastry in a test is identical in every way. Otherwise, results of the experiments would be subject to extraneous variations and would be regarded as scientifically useless.

The lab has instruments to compare the effect shortening has on the stability of cake batter and to measure the volume of a cake.

Scientists at the Foundation have worked out a method for determining rancidity which is much faster than the conventional oven method. The new method brings the rancidity up to a point where it can be measured. It will also be applied to materials other than lard.

Foundation scientists have begun some very basic research on the composition of fat. This study was suggested by an interesting happening.

About a year ago a sample of something presumed to be tallow came to the laboratory. It had a titer value of less than 40 which would put it in the classification of grease. However, the company submitting the sample knew it came from beef and there seemed no explanation for titer below 40.

The Foundation people found that the fat came from a plant which made brisket corned beef. Tests showed that, although tallow from beef runs 42 to 44, the titer of brisket beef is under 40. From this they went on to discover that brisket fat has a higher than normal oleic acid content.

This development has stimulated the Foundation to undertake further studies of selected fat from the different parts of the beef carcass, since it indicates variation in chemical composition that may have significance from a utilization viewpoint.

Closely allied is some new work on differentiating horse fat from beef, when there are mixtures of beef and horsemeat. The determination is based on the fact that horse fat contains a higher percentage of linolenic acid.

Just as an adequate market outlet for lard has been a problem for packers, tallow and grease are often in oversupply. That is why Foundation scientists are working on new uses for tallow and grease.



Volume, regarded as a standard of quality in cakes, is determined with this equipment for measuring the proportional displacement of a known quantity of seeds. Dorothy Knickel is engaged in a comparative evaluation of cakes made with lard.

One likely use, often suggested, is to increase the nutritional fat in dry dog food and in poultry rations. The problem previously in putting fat in dog food was that it became rancid. Perhaps the dogs wouldn't care if their food turned rancid, but their master or mistress certainly would. So the Foundation's division of organic chemistry, under Dr. L. R. Dugan, has successfully experimented with the addition of antioxidants to inhibit development of rancidity of fat added to dry dog food. A by-product of such stabilization, it was discovered, is that the vitamin A content of the ration also is protected.

In this experiment, the division of biochemistry and nutrition, under the supervision of Dr. B. S. Schweigert, is adding choice white grease, in three or four times any former amount, to dry dog food. While grease has been utilized to provide the most severe test possible, either grease or tallow could be used.

This research has shown excellent results and the potentialities of this new market for tallow and grease are quite promising. Tests in this connection have required many months because the only way to be certain of the nutritional effect of the extra tallow or grease added to the dog food and whether the dog benefits from the preparation has been to run feeding experiments.

Chemical analyses will show whether nutritional values present in the grease are present in the mixed ration, but there is always the possibility nutrients

might be "tied up" in such a way that the animal could not use them. A perfect example of "bound nutrients" is found in the belief, once widely held by parents, that spinach contained large quantities of iron which the body needs. Generations of protesting children had spinach crammed down their throats before it was learned that the iron in spinach is in a form that the body cannot use. Spinach, of course, does contain other good nutrients which the human body can and does use. But the nutritional value of iron in spinach long since has been proved to be a myth.

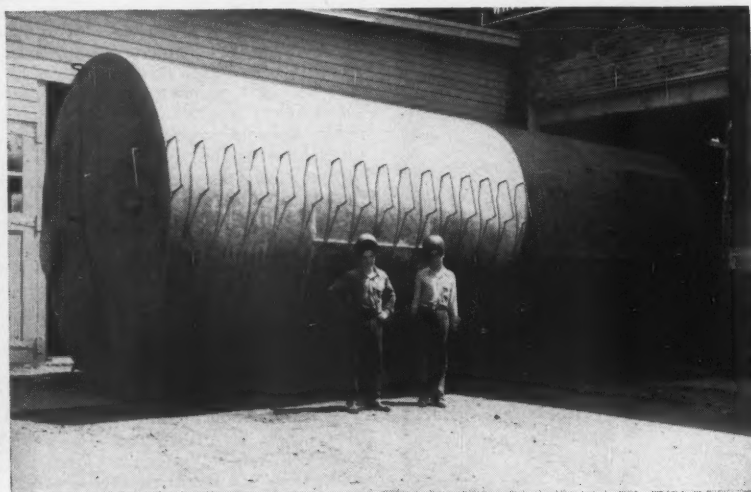
The dogs in the Foundation laboratory have never had anything to eat but dry dog food—either with or without the added fat. Cocker spaniels—about 50 in all—are being used in the experiment. Data on growth, general health condition, weight, condition of coat, reproduction and lactation are recorded.

Earlier this year the *Chicago Tribune* (with circulation of more than 1,000,000) carried a one-page feature on the Foundation and the work it is doing. Many large illustrations dominated the page, one a photograph of Dr. Schweigert offering a dish of the dry dog food to a handsome cocker spaniel. A woman in Evanston, a suburb north of Chicago, called the Foundation to say that she was certain the dog was the very one she had lost. She was assured that the Foundation purchased only complete litters of registered weanling pups and this was necessary to insure complete test data. Not satisfied, the woman made the long trip to the Foundation on Chicago's south side to inspect the dog. The cocker she had claimed, it turned out, was red. Her dog had been black. The Foundation, like most other organizations, has its public relations problems—some of them amusing.

A parallel experiment, in which by-product grease has been added to mixed poultry feeds, also has been in progress at the Foundation. This study has included extensive poultry feeding tests and, as in the case of the dry dog food, has shown excellent results. Commercial production of these two types of rations is very large and the Foundation's experiments indicated that from six to eight per cent of fat probably can be added advantageously to the feeds. Reports covering the two studies will be issued within the next 60 days and both packers and dog and poultry feed manufacturers should be greatly interested in the results disclosed. Both research projects have been conducted under contract with the United States Department of Agriculture.

Hides are another packinghouse by-product which have felt severe competition, particularly since the end of World War II. Substitute materials for leather are used increasingly in shoes. Leather soles, for example, now are used on less than 50 per cent of new shoes manufactured. Moreover, synthetics now are being employed in some cases for insoles and uppers.

The need, here, it seemed to Dr. F. L. De Beukelaer, chemist in charge of hide



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research at the Foundation, was to attempt to reduce the overall production cost of converting a hide to finished leather.

Cured hides, as presently merchandised, carry much water, salt, hair, fat and, in winter, a considerable amount of manure. None of these materials contributes to leather but they add materially to shipping and other costs. Only the protein known as collagen can be converted into leather. If the percentage of non-leather making substance in cured hides could be reduced—and the proportion of leather-making substance increased—it might be possible to reduce the spread between hide and leather costs, the Foundation reasoned. Moreover, it might be possible to develop more effective processing methods and to improve the specific qualities of leather. Certainly a weight reduction would result in lowering shipping costs.

It appears that a great reduction could be effected by cutting down on the moisture. Currently Dr. De Beukelaer is experimenting on how far he can go toward removing moisture so the product will still be in a condition which allows the tannery to resoak and put it through the tanning without additional expense.

Under present conditions, a cured hide ready to ship to the tanner carries about 12 per cent salt and 45 to 50 per cent moisture. It is evident that freight could be lowered materially if the moisture were reduced 20 per cent. With that change, less salt would be needed to keep the hides from "going bad." Just how much salt would be required is the object of further tests.

Another factor the lab is studying is whether it would be practical to remove hair at the packing plant; further, whether the hide can be put through a process known as "fleshing" to remove fat deposits. If these could be economically and practically removed and the by-products utilized or marketed at the source, other advantages to both packer and tanner might accrue.

Preliminary results have just been reported on one phase of this work. When the project was started about two years ago, the most logical point of attack seemed to be to remove manure and dirt from hides, especially during the winter. Dr. DeBeukelaer set out to find a practical process which can be used before cure to clean the hides.

After trying a number of materials, two agents—certain synthetic detergents (the nonionic and sulfated-anionic types and combinations) and urea solutions—appeared promising. The Foundation, in cooperation with packers and tanners, now is engaged in pilot scale tests as the final phase of this work. In these tests, the hides were placed in a tank, equipped with paddles and containing the detergent or urea solution, much like that used in curing hides with brine. They then were cured in the usual manner and sent to the tanneries. The next step will be to make a comparative test of the quality of leather

produced from the pre-cure treated and untreated hides.

The Foundation recognizes that, as a long-range proposition, it is going to be necessary to find other uses for hides than making leather. Before the war 75 to 80 per cent of the shoes made contained leather soles. Today the percentage is about 40. Some of that lost market probably can be recovered, but much of it is gone, and that may be only the beginning. So the Foundation is considering studies searching for other uses. One possibility would be to make textile fibers from processed hide substance. This would involve dissolving the protein and extruding it, in a manner somewhat similar to that employed in making rayon or nylon fibers.

At any rate, the Foundation is trying in this work, as in all its other work, to improve the packing industry's products, and to keep abreast of competitive demands.

All but one of the photographs used in this and another article on the American Meat Institute Foundation are Foundation photos. The second and concluding article on AMIF will appear in the August 30 issue of the Provisioner.

### Propose Rules Governing Importation of Mexican Cattle When Ban Is Off

The Agriculture Department proposed Tuesday rules to govern Mexican livestock imports following the expected removal on September 1 of the prohibition against cattle and meat products from that country. It is understood Secretary of Agriculture Brannan will announce on that date that Mexico is free of foot-and-mouth disease.

The major changes in the regulation are in BAI Order 379, which brings all import livestock regulations under a single order. It applies to the importation of livestock, including poultry, from all countries free from foot-and-mouth disease and rinderpest. Since 1931 the regulations governing Mexican livestock imports have been contained in a separate BAI order.

When foot-and-mouth disease was discovered in Mexico in 1946, importing into this country of domestic ruminants and swine and their fresh, chilled or frozen meat products was automatically prohibited by the Tariff Act of 1930. This prohibition remains in effect until Mexico is declared free of the disease.

### Georgia Truck Safety Law

Two new safety requirements have been issued, effective October 1, by the Georgia state public service commission. Under one, all trucks will be required to have flaps or tire guards behind the rear wheels. The second requires drivers of trucks or buses stalled or parked on the highways at night to place luminous signs as well as lights or flares in front and to the rear of the vehicle. The sign will read, "Danger—Truck Stalled Ahead."

## BRIEFS ON DEFENSE POLICIES AND ORDERS

**STEEL:** The effect of the steel strike in terms of end product output will be felt for a long time, Secretary of Defense Lovett made clear. The pass-through price increase, as a result of the wage increase, is expected to be about 50 per cent, OPS stated.

**CONTROLLED MATERIALS:** NPA has established new procedures to govern the issuance of allotments and authorized controlled materials orders in the first quarter of next year. In an effort to eliminate paperwork, manufacturers of "B" products who received allotments of less than specified

amounts will be allowed to use an automatic allotment procedure in the first quarter. For copper and aluminum the automatic allotment is tentatively set at 100 per cent of third quarter levels.

**FERTILIZERS:** Manufacturers of mixed fertilizers have been authorized by OPS to increase ceilings to reflect freight rate increases authorized by ICC.

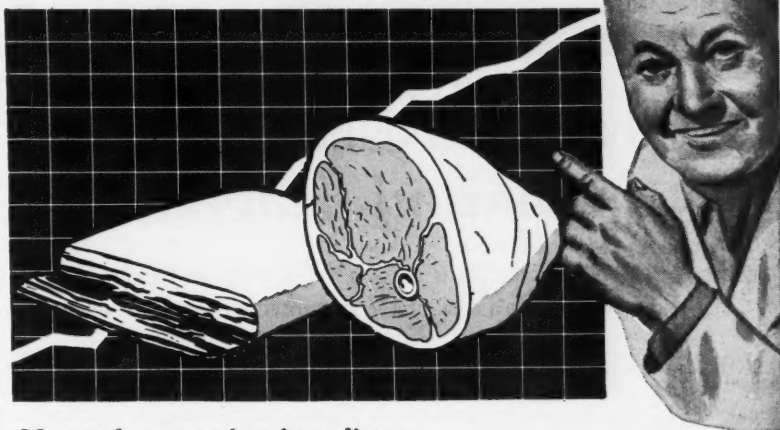
**FARM MACHINERY:** NPA says a serious shortage of farm machinery for next year's farm production may result from the steel strike.

**AIR CONDITIONERS:** Manufacturers of air conditioning equipment, except window and console self-contained units, may use simpler pricing procedures for new models under CPR 22.

## Packers Report

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(Styrofoam Pipe Covering is available from several fabricators.)

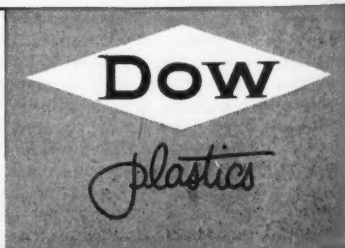
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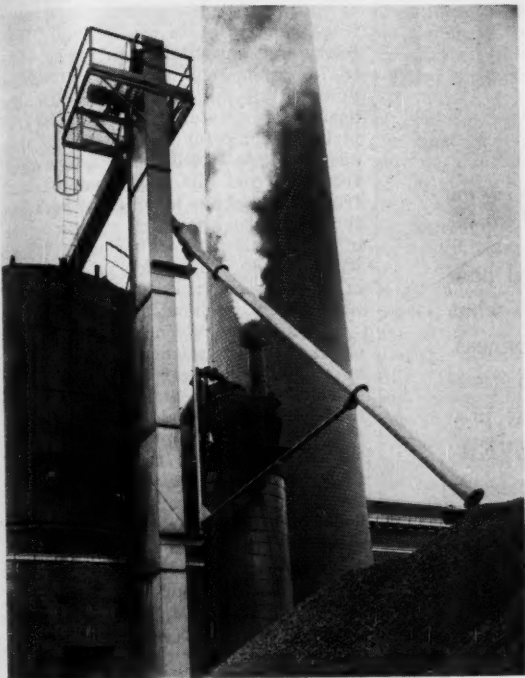
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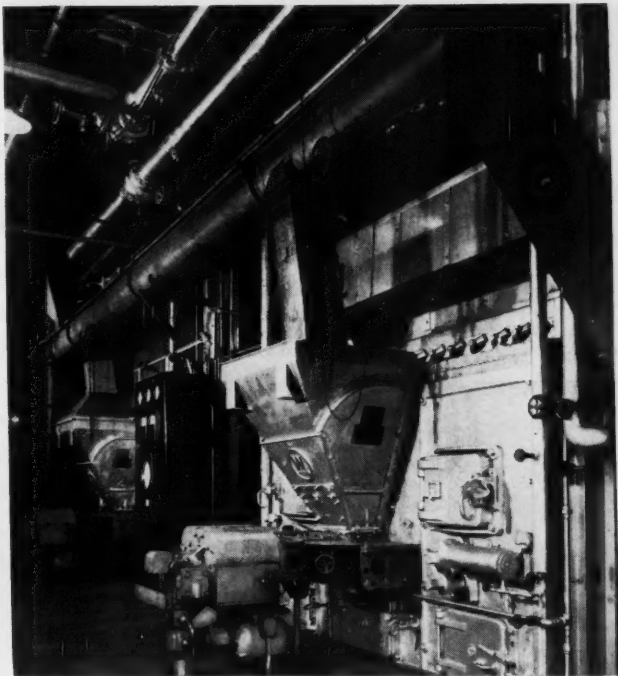
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Examples of efficient coal handling are shown in two Link-Belt installations. Above, Bulk-Flo elevator carries coal from



car hopper to silo reservoir and reserve coal falls from angled pipe. Screw conveyors deliver coal from silo to boiler hoppers as seen above.

## Stretching The Coal Dollar

**T**HE PACKER who finds that coal is his most economical fuel (or a dual system including coal as one medium) may reap further savings through use of proper coal handling methods. The size of plant at which mechanical handling methods begin to pay out is far below the mammoth boiler rooms found at large packing-houses and utility generating plants. It is now generally agreed that any packinghouse burning a car of coal a week should investigate the economies which may be effected with mechanical handling equipment.

The need for such equipment can be stated in terms of the cost inherent in failure to mechanize. For a medium-sized packing plant burning approximately 6000 tons of coal per year, an extra man in the boiler room adds 60 cents expense per ton; two men's labor costs \$1.20 per ton burned. These charges amount to \$3,600 or \$7,200 per year. The fuel consumption figure cited above is within the range of a plant slaughtering 3,500 head of hogs per week. These cost figures are based on studies conducted by the Fairmont Coal Bureau, which assumed a base wage rate of \$3,600 per man year.

There are two factors in the total cost of coal handling: The actual expense of firing the boiler, and the cost of handling the fuel from railroad car or truck

to storage and reclaiming from one or more storage mediums to the boilers. Both of these are necessarily high when handling is done manually; they can be reduced by use of mechanical equipment.

In one eastern packing plant (killing 350 hogs per hour) three boilers are employed for steam generation. During a visit by an NP representative, firing methods were observed. Each of the boilers has a fireman. The coal pile, which is located in front of the boilers and extends back into the building, is drawn on as needed. When the pile is full, the firemen shovel from it into the hopper of the stoker. As the pile recedes the fuel must be wheeled to the front of the boiler, dumped and then shoveled. With properly engineered equipment, the whole firing operation could be performed by one man.

In a midwestern packinghouse, coal car unloading required an average of 24 man hours per day, or 120 hours per week. This plant (dressing about 1,000 hogs per day) uses around five cars of coal per week. During the winter, when the coal may be frosted or frozen in the cars, even more labor may be required for unloading. A 25-ton per hour coal unloading and distributing system, a type suitable for most packing plants of medium size, could perform the same task in two or three

hours with only part time supervision.

The engineering of a good coal handling system centers on unloading, storage, reclaiming and distribution to the boiler room and stokers. Equipment for the small to medium-sized plant should be confined to the essentials. Depending on type and arrangement of boilers, mechanical or pneumatic ash handling equipment may or may not be an economical feature. Emphasis should be placed on coal handling and not on auxiliary operations performed once or twice during each shift. Likewise, the equipment should be engineered for the actual needs of the generating plant, with a reasonable excess capacity for emergencies or possible future extension of the plant. Fixed charges representing excessive capital investment are as bad as costs attributable to needless manual handling.

A coal handling system requires facilities for coal storage. Such facilities should be adequate to keep from 60 to 90 days supply of fuel on hand. These could utilize stockpiling, silos, overhead bunkers or a combination of these mediums. There are good reasons for stockpiling; labor trouble may interrupt the normal schedule of delivery and stockpiling permits the purchase of coal when the price is seasonally low. Should a large amount of coal be stockpiled it is possible to rent a bulldozer

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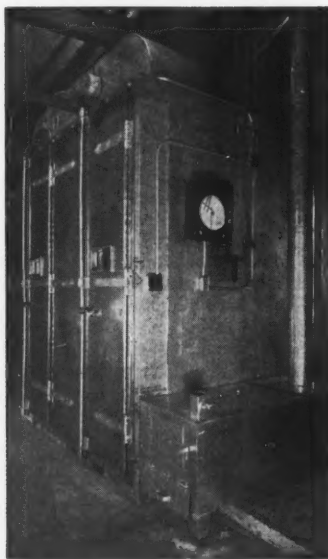
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to turn and pack the stockpile, making it possible to store coal safely. These heavy units pack the coal tightly—60 to 70 lbs. per cu. ft.—and cut off air flow within the pile to minimize the hazard of spontaneous combustion. A plot of ground for storage should have adequate grade to drain moisture away from the coal pile. When needed, coal from the stockpile may be put back into the plant's coal handling system by use of an industrial fork truck equipped with a scoop. This truck might be one of the regular trucks around the plant, temporarily modified.

Operative storage needs of the smaller plant can be satisfied with a concrete or tile silo, and an auxiliary outside stockpile. Such an arrangement can be fed with a bucket elevator or a bulk-flow conveyor. Compartmentation of the silo is a critical factor in its design. Coal should be delivered into the silo through the live storage compartment which feeds the boiler room requirements, and when this compartment is filled should overflow into the reserve or dead storage compartment below. It is recommended that the capacity for live storage should be limited to two days' requirements, and that the overall capacity of the silo should cover ten days' needs. The amount of storage greater than ten days' supply could be achieved using adjacent ground area or additional silos.

With a two-day limit on live storage, the boiler room attendant is forced to use coal from the reserve compartment within a relatively short time. Circulating the coal from the reserve or dead storage compartment of the silo to the live storage in the upper section of the unit minimizes the danger of spontaneous combustion. The bottom of the silo should be sloped and the openings above the coal should be weatherproof.

Some engineers believe that indoor facilities of the bunker type, while initially several times more costly, are more desirable because they eliminate freezeups. It is usually cheaper to install silo and provide outside ground storage than to raise a building roof to accommodate bunker storage.

Some of the wet and high clay content coals dictate the use of a steeper angle in the bunker or silo and the chutes which deliver the coal from the silo or bunker to the stoker hopper. A few years ago the usual angle for chutes handling fine coal was 45 degs., however, today with some coals it is necessary to utilize 60 or 70 degs. or more in order to insure proper flow. Vibrating units can be used to help keep coal moving, especially during the winter months. This is particularly true of the vibrating type railroad car shakers which will efficiently cause the flow of frosted coal to the receiving hopper.

Incoming cars are spotted at the track hopper where the actual coal handling begins. The size of the hopper may vary from 6x8 ft. to 44x14 ft. for a double track receiving hopper, the longer hopper being used where it is desired to unload the car without moving it.

There are several factors to remem-

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**ANSWER:** KOCH ODORLESS DAMP-PROOF ENAMEL. Apply on any wall or ceiling, wet or dry, in any temperature down to 32°F. Paint adheres very tightly, resists flaking and blistering. Water already in the wall will come out slowly; moisture condensing on the paint will not go into the wall, but will simply run off. Use in cooler, curing room, etc. Withstands mild acids, alkalis and repeated washings with strong cleaning compounds. Ideal for killing room also.

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No. 492 Non-Yellowing Gloss White, per gal. ....\$8.00

**PROBLEM:** Deep-Cold Rooms in Need of Paint.

**ANSWER:** KOCH ICE-PROOF ENAMEL. Apply in any temperature from normal down to 50° below zero F. Resists water, ice and chemicals. Ideal for sharp freezers, chill rooms, coolers. Seals and covers stains, even if they bleed.

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ber in constructing the hopper. If possible, it should be located so as to eliminate difficult spotting and transfer or shifting of railroad cars. The depth of the hopper should be sufficient to allow proper slope angles for movement of coal to feeder mechanism. One of the most important factors in the design of a receiving hopper is the slope of its sides; the minimum slope is 50 degs. and this should be increased to 60 degs. when wet screenings or coal with high clay content, or dust are being handled. The feeding mechanism may consist of a bar feeder, screw feeder, apron conveyor or belt feeder to carry the coal from the hopper to the elevator medium, except when a bulk-flow type conveyor is used to elevate, and then this unit acts as its own feeder.

Stationary or portable facilities for thawing frozen fuel should be included in the system adjacent to the track hopper. While some coals may not freeze in winter, wet fuel will frost or freeze especially if the car has been held for a day or two en route or in a railroad yard at below freezing temperatures. The critical section is around the car's hopper doors as the moisture generally drains into this area. Vibrating type car shakers will satisfactorily unload frosted coal, but when the railroad car hopper bottoms and doors are actually frozen, heat must be applied to correct this condition.

## Says Processing Big Part Of Consumer's Food Bill

While consumers look at high retail agricultural food prices and assume that farmers must be very prosperous indeed, much of those prices may actually represent higher processing and marketing costs. The higher costs of getting food from farmers to consumers does not necessarily mean inefficient marketing, in the opinion of Dean W. I. Myers of the Cornell Agricultural College, but may often represent the cost of added services demanded by consumers.

Therefore, in comparing present prices with those of prewar, the consumer finds that he pays not only for the raw product but also buys many added services — precooking, mixing, packaging, fortification with vitamins and some others he did not get before. Obviously, these services increase processing and marketing costs.

While retail prices reflect a larger proportion of such costs, retail prices are also affected by the high wage rate of workers in such industries.

For the same reason, the farmer's share of the consumer's food dollar may be less than in previous years, but this does not mean it is not a fair share, processors claim. Cost of the raw product may simply represent a smaller share of total processing, distribution and marketing cost.

Take an interesting few minutes' trip Up and Down the Meat Trail. Page. 25.

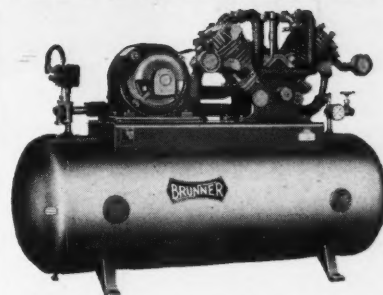
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### Rose Packing Co. Appoints Gleason Plant Superintendent

W. R. Gleason has been appointed plant superintendent, Rose Packing Co., Chicago, it was announced recently by William Rose, president. Gleason, whose industry experience in sales goes back to 1933, started with Rose in 1940. He later was transferred from the sales department to plant supervision. Prior to his promotion he served as assistant plant superintendent. A graduate of DePaul university, he has continued specialized studies at Illinois Institute of Technology for the past two years under the company's plan of industrial education.



W. R. GLEASON

### Zimmerman Packing Co. Elects New President, Other Officers

Ralph C. Zimmerman has been elected president of the Zimmerman Packing Co., Norwood, O. He succeeds his father, the late Charles H. Zimmerman, who founded the business in 1920. Others elected are Mrs. Vesta B. Zimmerman, vice president, and Clifford F. Hutchinson, secretary. Mrs. Florence B. Zimmerman, wife of the new president, was elected a director and treasurer. Eric L. Schulte, attorney, also was elected to the board and assistant secretary. The new head of the firm continues as general manager in charge of sales and production.

### Wilson Purchases Omaha Plant

Wilson & Co. is purchasing the Nebraska-Iowa Packing Co., Omaha, Nebr., which it has leased since 1938. Under the terms of the sale, Nebraska-Iowa will receive 42,400 shares of Wilson common stock and "other considerations," according to William Ritchie, president and general counsel of the Nebraska-Iowa firm. Wilson also will assume the firm's indebtedness.

### Columbus Plant Expanding

David Davies, Inc., Columbus, O., plans to erect a \$40,000 two-story storage building and a \$25,000 two-story maintenance building. They are needed to relieve congestion under present operations, a spokesman said.

### N. R. Clark, Vice President Of Swift & Company, Retires

N. R. Clark, vice president in charge of Swift & Company's dairy and poultry operations for the last 24 years, has retired but will continue to serve as a director of the company. Departments under Clark's direction have been transferred to the jurisdiction of P. M. Jarvis, executive vice president.

Clark started his career with Swift in the wool department following graduation from Harvard University. Five years later he was placed in charge of the department and served in that capacity for 14 years. In 1928 he was elected a vice president, with jurisdiction over the company's poultry, egg, butter, cheese and ice cream business. He was elected a director in 1944.



N. R. CLARK

### Veteran Industry Researcher Observes 40 Years with Swift

Harold S. Mitchell, director of laboratories for Swift & Company, will celebrate his fortieth year of continuous service with the firm in August.

He joined Swift as a member of the student training program in Chicago. After several months he was transferred to the research laboratories as an analytical chemist, where he worked with meat and meat products, oils and fats, soap and glycerin, for six or seven years before entering the research division of the laboratories. In 1925 Mitchell was graduated from American Institute of Baking and established the sales service division of Swift's Laboratories. He continued research in the field of fats and oils until his appointment as assistant chief chemist in 1939. He was appointed director of laboratories in 1941, with supervision over more than 400 members of the laboratory staff throughout the nation. Mitchell has been very active in many scientific societies.

### New St. Louis Brokerage Firm

O. H. Bill, former sales manager for the Krey Packing Co., St. Louis, Mo., has opened up a provision brokerage business in St. Louis under the firm name of O. H. Bill and Associates. Offices are located at 5909 Cates ave.

### Roger Wood, Well Known Savannah, Ga. Packer, Dies

Roger Wood, owner and operator of the Roger Wood Packing Co., Savannah, Ga., died suddenly of a heart attack, August 6. He was 62 years old.

Judge Wood was active in the religious, economic and civic life of Savannah and a highly respected citizen. He had been in the packing business for 42 years. Wood was a charter member of the National Independent Meat Packers Association. He first worked with Armour and Company in Savannah and later with the Cudahy Packing Co.

In 1935, with Charles M. Robbins, he organized the Wood-Robbins Co. In 1946 Wood acquired Robbins' interest and had since been the sole owner.

Wood served as a first lieutenant in the Quartermaster Corps during World War I. A member of the board of trustees of the Tattnall County Camp Ground, in 1948 he presented that organization with a cottage to house 82 young people, in memory of his parents. At the time of his death he was chairman of the finance committee of the camp ground. He was a member and had been chairman of both the board of stewards and the board of trustees of the Wesley Monumental Methodist Church in Savannah. He was also on the Travis Scholarship Fund committee, which lends money to college students. He was elected to the board of county commissioners in 1948. He had served as a group director and as a director-at-large of the Chamber of Commerce.

He is survived by his wife, one son, one daughter, two grandchildren and five sisters.

### Former Wilson Officer Dies

Col. Wm. R. Grove, former vice president of Wilson & Co. and retired Army official, died August 6 at his home in Laurel, Fla. Following World War I Colonel Grove joined Wilson as vice president and served in that capacity until 1934 when he left the company to establish Lychee Orchards in Florida. Colonel Grove served under Herbert Hoover in charge of Polish relief and his book, "War's Aftermath," and his work in Poland is often referred to by Hoover in his recently published, "The Memoirs of Herbert Hoover." Among Colonel Grove's many mementos of his Army service were letters of commendation from Herbert Hoover and letters of thanks from the late Premier Ignace Paderewski. Mrs. Grove and son, Col. Wm. R. Grove, jr., survive.



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## PERSONALITIES and Events OF THE WEEK

►Michael V. O'Connell has been appointed by Livestock Conservation, Inc., and the affiliated National Brucellosis Committee as assistant general manager. He will carry on educational programs for various segments of the livestock and meat industry. O'Connell has been with the American Meat Institute's sales service division. L. C. Moser has also been appointed to the staff to aid in the educational work. He is the former editor-manager of *Better Farms*, Buffalo, and *National Live Stock Producer*, Chicago.

►New Chicago plant employees of Armour and Company receive a 24-page booklet, "Welcome to Armour." It was designed to help new people feel "at home," and provides information on wages, hours, holidays, vacations and work benefits. A feature of the booklet is a map of the plant showing transportation lines, parking areas, restaurant, credit union office, medical department and retail market.

►Iowa Packing Co., Des Moines, purchased the champion and reserve champion barrows in the Polk County 4-H Club Fair at Des Moines. The firm also purchased the champion pen of three lambs and the champion individual lamb. Bookey Packing Co., Des Moines, purchased the champion Hereford.

►Fred Fischer, 73, a salesman for the Henry Fischer Packing Co., Louisville, Ky., for the past six years, died recently. He was the brother of Henry Fischer, chairman of the board. He had been a wholesale meat dealer in Louisville for many years before joining the packing company.

►Emery W. Brunkest, 69, a departmental superintendent for the Cudahy Packing Co., Wichita, Nebr., for many years, died recently.

►The softball team of Oscar Mayer & Co., Madison, Wis., won the championship of the annual Madison Invitational Softball Tournament.

►Floyd Logan, director of public relations, has been appointed public relations officer for the Indiana Department of the Reserve Officer Association.

►The Dubuque (Ia.) Packing Co. is promoting the state and community in which it operates as well as its own company, on the sides of 500 refrigerator cars it leases. The word "Dubuque" in 2-ft. letters is superimposed on a huge outline map of Iowa. Below the map is the slogan "From the tall corn country" and the firm's name.

►George J. Underwood, 51, Chicago representative of the Hercules Powder Co., died last week.

►The Glenwood (Ia.) *Opinion-Tribune* ran a picture feature article re-

cently about southwest Iowa's largest packing firm, Roth Packing Co. of Glenwood. Although the company is not an old one, John Roth, vice president, has spent more than 50 years in the meat business. For many years, before starting the company in 1946, he purchased sheep from farmers which he butchered and hauled to Omaha for the early morning market. Today the Roth Packing Co. is one of the largest kosher beef houses in America. The average weekly kill is approximately 1,500 cattle. Most of the kosher carcasses are shipped to New York, Boston and Chicago. During recent months a plant expansion program was completed which doubled the refrigeration capacity. With the addition, 900 cattle may be refrigerated at one time, according to L. L. Needham, plant manager. Clarence Buscher is president.

►Mammoth Packing Co., Jasper, Ala., which has handled meats, fish, poultry and cheese, is being sold, according to reports. Sale is being handled by James E. Reese, plant manager, c/o Radio Station WWSB, Jasper, Ala.

►A. F. Faris, president of the Davis Packing Co., Boise, Idaho, died suddenly of a heart ailment on August 6. A long-time packer, Faris was a director of Western States Meat Packers Association and an enthusiastic participant in its activities. He was a member of the association's accounting committee.

►Anthony B. Cudahy, general superintendent of the Cudahy Packing Co., Omaha, Nebr., was injured last Saturday when the taxicab in which he was riding went through a barricade at Morgan and Congress sts., Chicago, and plunged into an excavation for the Congress st. superhighway. The car crashed into a pillar and upset. Cudahy crawled out of the cab, the top of which was submerged in water, and the taxi driver was pulled out by a fire rescue squad. Cudahy has been in Presbyterian hospital since the accident but is reported to be recovering satisfactorily. He had visited his mother, Mrs. Edward A. Cudahy, at the hospital just before the accident occurred. She had undergone an operation the week before.

►C. I. Pemberton has been named transportation manager of the Fort Worth plant of Armour and Company. He succeeds I. S. McConnell, who retired after 41 years.

►Sidney Diamond of Diamond Brokerage Co., New York city, set the New York meat industry agog last week when he scored a hole in one in a tournament at Ryewood Country Club at Rye, N. Y.

►Howard W. Dexter, assistant comptroller of the Rath Packing Co., Waterloo, Ia., has been elected a director of the National Association of Cost Accountants. He was the first president of the Waterloo chapter.

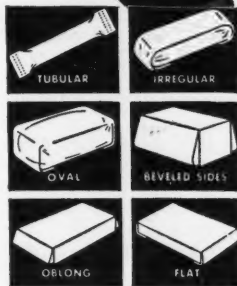
►Harold G. Brannen, 48, director of industrial relations for Eli Lilly & Co., Indianapolis, died recently.



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## New Grade Standards For Slaughter Hogs

New federal grade standards for slaughter (live) barrows and gilts and for barrow and gilt carcasses were announced this week by the U. S. Department of Agriculture. The new grades, which have been under consideration by hog producers and the trade since October, 1951, will be effective September 12, 1952.

The grades for slaughter barrows and gilts and their corresponding carcasses are summarized as follows.

**Choice No. 1:** Slaughter hogs with about the minimum finish required to produce high quality pork cuts. Carcasses have a relatively high ratio of lean to fat and usually yield about 50 per cent of their carcass weight in the four lean cuts of hams, loins, picnics, and Boston butts.

**Choice No. 2:** Slaughter hogs producing high quality pork but slightly over-fat and yielding carcass cuts that require somewhat heavier trimming. Carcasses usually yield about 45 to 48 per cent of their carcass weight in trimmed loins, hams, picnics, and Boston butts.

**Choice No. 3:** Slaughter hogs producing high quality pork but decidedly over-fat. Carcasses yield a somewhat low proportion of lean cuts and a high proportion of fat. These carcasses normally yield less than 45 per cent of their weight in the four lean cuts.

**Medium:** Slaughter hogs which are slightly underfinished and as a result produce flabby and slightly soft cuts with little marbling. These cuts are of medium quality. The yield of lean cuts is proportionately high but the ratio of total lean and fat to bone is slightly low.

**Cull:** Hogs of this grade are decidedly underfinished, and although they produce carcasses with a high ratio of lean to fat the cuts are very inferior in quality and are suitable only for use in processed meats.

The grades, which are the result of several years of research, will supplant present tentative standards for live hogs and establish for the first time standards for pork carcasses.

The new live hog and carcass grades are available for use on a voluntary basis by producers, livestock marketmen, slaughterers and others. These grades have been used for several months in reporting hog prices by the USDA livestock market news service.

Primary consideration in developing both the new slaughter and new carcass grades was given to the differences in yields of lean and fat cuts and to the differences in the quality of the cuts. The yield and quality factors reflect a decided shift in consumer preferences for pork products, away from the fat cuts and toward the lean cuts. In addition, lard, which at one time dominated the fats and oils market, now shares this market with an increasing number and volume of vege-

table oils. This has had a depressive effect on hog values.

Tests show that the meat and lard value of Choice No. 1 grade carcasses is often from 10 to 15 per cent more than that of Choice No. 3 grade carcasses of similar weight. At present, however, hogs that would fall into these two grades are frequently priced the same on the market.

The new grade standards can be used to distinguish and identify hogs of various degrees of fatness and quality. The department says that their general use in hog marketing would not necessarily mean that more money would or should be paid for all hogs, but should result in a more equitable distribution of money paid for hogs.

## USDA Lifts Quarantine Restrictions from 4 States And Areas in 6 Others

Quarantine restrictions due to the swine disease vesicular exanthema were removed late last week by the Department of Agriculture in four states and reduced or revised in six others. The restrictions govern the interstate movement of hogs and pork products. The changes were made in Amendment 9 of BAI Order 309, effective immediately.

Restrictions were lifted from Gila county in Arizona, Fulton county in Georgia, Franklin county in Ohio and Laramie county in Wyoming, leaving these states free from federal quarantine restrictions. Local quarantines are imposed by state authorities wherever it is believed necessary.

Also released from federal quarantine are the following areas: Lake county in Illinois; Atchison, Doniphan, Johnson, Leavenworth and Sedgwick counties in Kansas; Clay, Howell and Platte counties and Jackson county except Kaw township in Missouri; Box Butte, Saunders and Washington counties and Dodge except Platte township and Hall county except Alda township in Nebraska; Marion county in Oregon and Spokane county in Washington, and Pocahontas county, Iowa. Parts of these states are still held under quarantine.

The USDA also extended quarantine restrictions in two states to areas in which the disease has now been identified. These areas include all of Cook county, Ill., and Gilmore and Richland townships in Sarpy county, Nebraska.

Also remaining under quarantine, as originally announced by the Department on July 29, 1952, are these areas: Jefferson and Mobile counties in Alabama; the entire state of California; Woodbury county in Iowa; Geary and Wyandotte counties in Kansas; Buchanan, Clinton and Green counties in Missouri; Bergen, Burlington, Essex, Gloucester, Hudson, Hunterdon, Ocean and Union counties in New Jersey; New York county in New York; Multnomah county in Oregon; Minnehaha county in South Dakota, and King county in Washington.

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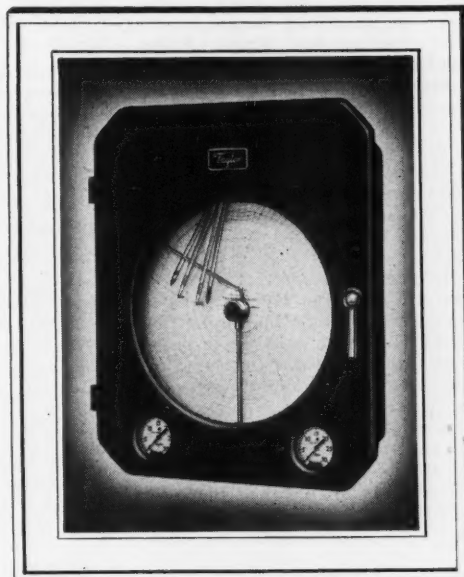
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## TRENDS AND IDEAS

### Frozen Vegetables Sideline A "Natural" for Ohio Meat Packer

TEN years ago when frozen foods began to gain wide consumer acceptance, George and Ralph Wade, president and vice president-sales manager, respectively, of Canton Provision Co., Canton, Ohio, evaluated the situation.

The firm had more than 30 refrigerated trucks, a sales force that called on 2,500 independent and chain customers in 43 counties in the western half of Ohio, and refrigerated space within the plant.

The decision was made to experiment with the sale of frozen vegetables since all the essential tools for marketing this type of product were part of the packer's distribution system. What was believed to be a year's supply of various frozen vegetables, such as black-eyed peas, turnip greens and okra, was stocked and sales effort started. In 90 days all the items were sold.

The Wades are old hands at the meat business, George possessing 40 years and Ralph 30 years experience. They have followed in the footsteps of their fathers, Frank and C. N. Wade, who founded the business 50 years ago. They decided to explore the whole field of frozen vegetables. They attended frozen food conventions, read trade publications and consulted with the Department of Agriculture.

The firm started out in a small way by carrying a line of national brand items. In a short time sales volume grew to \$700 per week and added very little to the overhead costs.

Company management then elected to merchandise its frozen foods under the firm's own brand name of "Pioneer." The decision was based on the fact that the packer could thus maintain prices more in line with his own costs which were lower than those carried by brand-name products sold by national organizations.

This competitive edge is partly due to the fact that the same distribution system handles two products for the packer—meat and frozen vegetables.

Various frozen products were procured and tested for quality by the dietitians of the local school system. Based on these tests, and those made by the large local chain stores, product sources were determined.

Handling the frozen products presented no major storage problems since the frozen vegetables are held at the vegetable packer's plant until required and are then shipped as needed to the Canton plant via refrigerator car. Volume has grown steadily over the ten-year period until it now amounts to about \$75,000 per week. However, the

Wades are quick to point out that meat is still their major business, accounting for about 90 per cent of total volume.

In order to handle its present volume of frozen vegetables expeditiously, the firm has just converted an old garage into a new freezer capable of holding 150,000 doz. packages (15 cars). Sales volume is now up to 4,500,000 doz. packages annually.

The new freezer is constructed with

solid redwood floors, ceilings and walls. It is insulated with granulated redwood bark to a thickness of 12 in. Temperatures can be maintained at 10°F. below zero. Since the product is held in the plant only for a short period of time, all of it is handled by conveyor. Taking advantage of gravity, roller top conveyors are employed to receive the product at the carload unloading section and then, by decline, carry it all the way to the truck loading station.

Product can be taken from the conveyor at any point for storage or placed back on the conveyor for movement to the truck loading station. The whole area of the freezer is served by the roller top conveyors so that there is a minimum of human movement and handling.

Advertising messages of the company feature both its meat products and frozen vegetables under the same brand name, "Pioneer."

### Schwahn Boosts Sales of Natural Cased Sausage

Old time favorites in the sausage line still have plenty of sales appeal when processors and retailers work together to point out their qualities to modern consumers.

Salesmen of A. F. Schwahn & Sons Co., Eau Claire, Wis., proved it recently when they pushed tonnage of "Old-Tyme" sheep casing wieners and "Old Smoky" summer sausage during a four-week period 56 per cent over their best month in 1951.

Both "Hank" Ottery, Schwahn's vice president, and Maury Johnson, sales manager, have long maintained that consumers will pay a little more for sausage products of distinctive flavor. With this premise, the special



prize contest spearheaded their program of getting extra natural casing sausage placements. Colorful plastic price cards, reading Schwahn's "Old-Tyme" wieners, were used to call attention to casing wieners at point-of-sale.

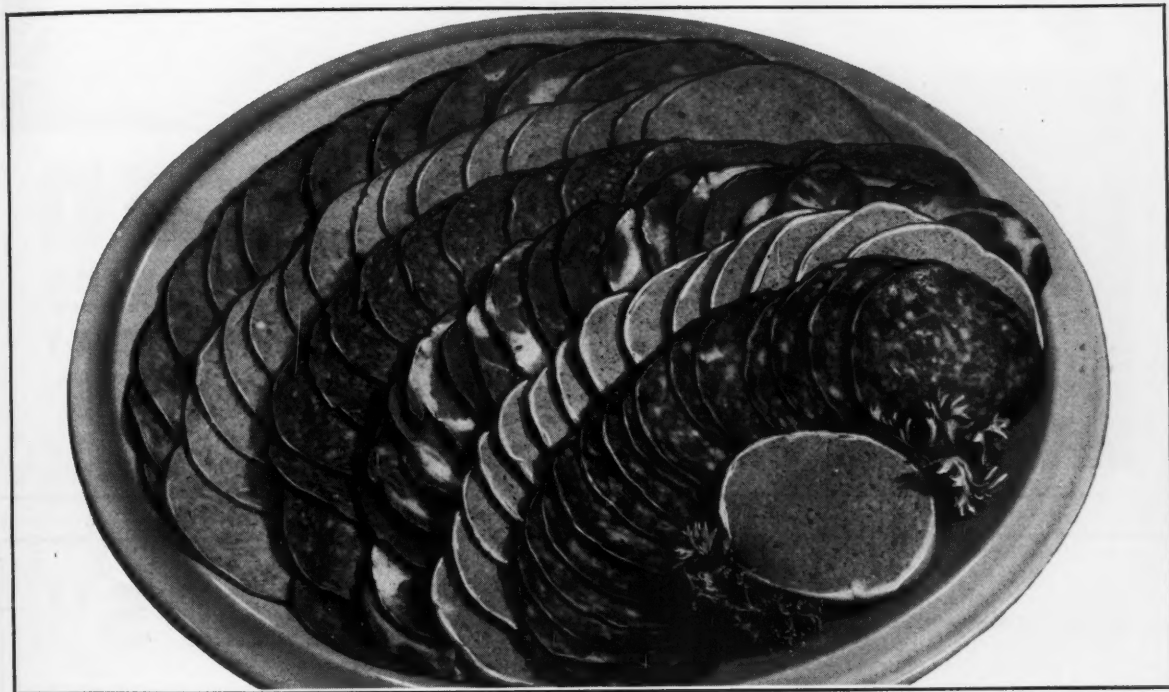
To help maintain and sustain interest at a high pitch, salesmen were mailed a series of contest bulletins prepared by the Oppenheimer Casing Co.'s sales promotion division.

Ottery said, "The very profitable contest seemed to make our men more alert to sales opportunities. They not only sold—but merchandised to get repeat business. In fact it made them keen to a point where our full line of meats enjoyed a mighty healthy increase." He continued, "We are confident that we will retain the sales gains because our men have proved to our independent retailers that locally made sheep casing franks, attractively presented, sell—and that price alone does not sell franks."

In the photo above Bob Levaco (third from left) and Sam Faraone (sixth), both of Oppenheimer Casing Co., congratulate Ottery and Johnson. Shown from left to right are Les Geroux and Bud Rafferty of Schwahn; Levaco; Ottery and Johnson of Schwahn; Faraone, and Andy Gahan and Earl Soley of Schwahn.

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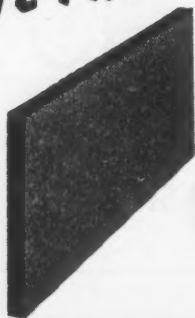
**IN EVERY WAY SAUSAGE IS BEST IN**

## Wilson's Natural Casings



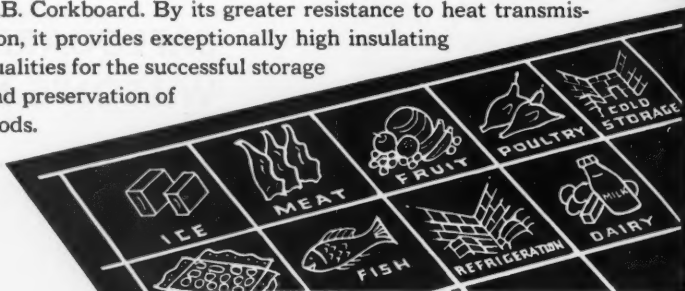
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## RECENT PATENTS

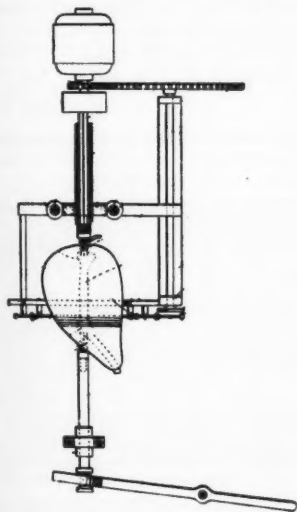
The information below is furnished by patent law offices of  
**LANCASTER, ALLWINE & ROMMEL**

468 Bowen Building  
Washington 5, D. C.

The data listed below are only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors. Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,599,328, SLICED MEAT JOINT SUCH AS HAM AND METHOD OF SLICING SAME, patented June 3, 1952, by Harry J. Hoenselaar, Detroit, Mich.

The method comprises mounting the joint on both ends of the bone for rotation about the axis of the bone, rotating the joint, slicing the joint spirally



as it is rotating, and advancing the joint axially simultaneously with the rotating and slicing of the same.

No. 2,600,765, METHOD OF PREPARING A COMMINUTED MEAT PRODUCT, patented June 17, 1952, by Walter E. Hauch, Forest Park, Ill., assignor to Swift & Company, Chicago, Ill., a corporation of Illinois.

A method of making a comminuted meat product having uniformly distributed particles of pickle relish therein which will not develop a short condition upon standing, is disclosed and comprises washing conventional chopped pickle relish in water to remove a portion of the vinegar therefrom, partially dehydrating the washed relish to between 25 and 50 per cent of its original weight, and thereafter mixing the partially dehydrated relish with commin-

uted meat to uniformly distribute the particles therein.

No. Reissue 23,506, STRIPPER AND CLEANER FOR MEAT TENDERING MACHINES, reissued May 27, 1952 to Aldrich L. Jackson, Excelsior, Minn., assignor to Hobard-Federal Engineering Corp., Minneapolis, Minn., a corporation of Minnesota.

Knife-cleaning fingers with chisel edges in contact with the bottom walls of gaps between a gang of disc-like knives are provided.

No. 2,598,739, SLICING MACHINE, patented June 3, 1952, by Carl T. Zimmerman, Old Greenwich, Conn., assignor to Globe Slicing Machine Co., Inc., Stamford, Conn., a corporation of New York.

More specifically, the invention relates to a guard frame for the rotatable knife disposed at an angle to the vertical of the slicing machine.

No. 2,602,681, ADAPTER FOR CONNECTING MEAT TENDERERS TO FOOD CHOPPERS OR THE LIKE, patented July 8, 1952, by William B. Bailey, Rockmart, Ga.

An adapter is provided for quick coupling to a conventional food chopper so that it may operate a meat tenderer or a meat cuber.

No. 2,602,807, RECOVERY OF CATALYST FROM HYDROGENATED OIL, patented July 8, 1952 by Charles E. Morris and Frank P. Khym, Chicago, Ill., assignors to Armour and Company, Chicago, a corporation of Illinois.

There are eight method claims. Clay and an acid, such as sulphuric or phosphoric, is incorporated with the oil and the mixture filtered.

No. 2,602,808, MANUFACTURE OF FATTY ACIDS, patented July 8, 1952 by Felix E. Lacey and William M. Leaders, Chicago, Ill., assignors to Swift & Company, Chicago, a corporation of Illinois.

More specifically the process is devised for producing light-colored fatty acids by continuous splitting.

No. 2,604,915, SLICING MACHINE WITH STATIONARY KNIFE AND RECIPROCATING CARRIER, patented July 29, 1952 by William F. Beavers, Belen, N. Mex.

The food carrier is rocked at the beginning of the return movement of the reciprocating carriage of the machine toward the cutter.

No. 2,605,185, METHOD OF PRODUCING MARGARINE, BUTTER AND SIMILAR PRODUCTS, patented July 29, 1952 by Stig H. Bjarne, Zachariassen, Stockholm, and Alfred G. Borch, Tullinge, Sweden, assignors to Aktiebolaget Separator, Stockholm, Sweden, a corporation of Sweden.

There are seventeen claims to the method for producing the product from at least two fluid components, one of which contains fat, and another of which is to be a dispersed phase of the finished product.

Looking for good men—or for good buys in equipment? Consult the classified pages.

## FLASHES ON SUPPLIERS

**THE GLOBE CO.:** Two key changes in the engineering department of this Chicago firm have been announced by R. L. Gambill, executive vice president. Ernest Kopp has been named chief engineer and Neil DeHaan, assistant chief engineer. Kopp, a graduate of the Illinois Institute of Technology, has worked for ten years in Globe's engi-



KOPP

DeHAAN

neering department. He began as a draftsman and then spent four years in development engineering. DeHaan, also a ten year Globe veteran, has worked at layout and estimating and last year handled fabrication orders for packing-house machinery sales.

**DODGE DIVISION, CHRYSLER CORP.:** Appointment of William S. Woolsey as director of truck sales has been announced by E. C. Dock, general sales manager of Dodge Division. Woolsey, who has 30 years of truck and automotive experience, joined Dodge in 1939 and became assistant director of truck sales in 1950. He replaces L. F. Van Nortwick, resigned.

**AIR REDUCTION CO., INC.:** G. T. Van Alstyne has been appointed director of advertising and publicity of this New York concern, it was announced by C. D'W. Gibson, vice president, sales. George M. Worden has rejoined the company as assistant to Van Alstyne. A. V. Scherer has been appointed advertising manager.

**MINNEAPOLIS-HONEYWELL REGULATOR CO., INDUSTRIAL DIVISION:** The appointment of C. L. Peterson as general sales manager of the Industrial division was announced recently by L. Morton Morley, vice president of the division. Peterson, who has been regional manager for Honeywell's midwest region in Chicago since 1950, succeeds W. H. Steinkamp.

**CHASE BAG CO.:** R. N. Conners, vice president and general sales manager of this Chicago firm, has announced the appointment of George K. Whyte as manager of the Chase factory and sales office in St. Louis. He also announced the advancement of R. F. Norcott to sales manager of the Chase organization in Milwaukee.

# Inspected Meat Output Gains 6% From Increased Kill of All Species

**P**RODUCTION of meat in federally inspected establishments during the week ended August 9 showed an appreciable gain over the week before, figures released by the U.S. Department of Agriculture indicated. The department estimated a total output of

the second largest weekly volume of the year. Hog slaughter, although above that of recent weeks, continued to lag behind last year. Ovine kill was the largest since June.

Cattle slaughter, in reaching 258,000 head, showed a 13,000-head rise over

movement due to vesicular exanthema, slaughter of hogs reached 825,000 head compared with 771,000 the week before and approached within 2,000 of last year's kill. Pork production amounted to 119,300,000 lbs. against 111,900,000 lbs. the preceding week and 122,400,000 lbs. a year ago. Lard output increased to 33,000,000 lbs. from 31,600,000 lbs. the previous week but was only 800,000 lbs. less than a year ago.

The slaughter of 222,000 sheep and lambs compared with 202,000 the week before and was sharply higher than the 188,000 a year ago. Meat from the above numbers of sheep and lambs was reported at 10,900,000, 9,100,000 and 8,500,000 lbs. for the three periods compared.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended August 9, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Aug. 9, 1952.....	258	140.4	93	12.9	825	119.3	222	10.9	....
Aug. 2, 1952.....	245	133.3	97	13.5	771	111.9	202	9.1	....
Aug. 11, 1951.....	218	114.9	94	13.2	827	122.4	188	8.5	....

### AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Aug. 9, 1952....	980	544	255	139	263	145	96	45	15.2	33.0
Aug. 2, 1952....	980	544	255	139	264	145	94	45	15.5	31.6
Aug. 11, 1951....	964	527	250	140	268	148	97	45	15.3	33.8

283,000,000 lbs. for a 6 per cent increase over the previous week when it was 268,000,000 lbs. Production for the corresponding August period last year stood at 259,000,000 lbs., or about 9 per cent under that for the immediate week under study.

Slaughter of all species of meat animals increased to the extent that meat output reached the highest volume since mid-July. Calf kill fell below the week before, but cattle slaughter equalled

the preceding week and just 40,000 more than last year. Beef production rose to 140,400,000 lbs. from 133,300,000 lbs. the week earlier and was sharply above the 114,900,000 lbs. a year ago.

Slaughter of calves declined to 93,000 head from 97,000 the week before and 94,000 last year. Veal production amounted to 12,900,000 lbs. compared with 13,500,000 lbs. the previous week and 13,200,000 lbs. last year.

Despite limited restrictions on hog

## HEAVIER HOGS HARD HIT BY DROP IN PORK PRICES

(Chicago costs and credits, first three days of week)

Lower average costs for live hogs failed to keep pace with declining rates on some pork meat cuts, resulting in a sharp drop in cutting margins for the two heavier hog classes the past week. Light weights continued to improve in value.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. yield	Per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. yield	Per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Value per cwt. yield	Per cwt. alive
Skinned hams.....	12.5	53.2	\$ 6.65	\$ 9.63	12.5	53.0	\$ 6.73	\$ 9.38	12.9	52.3	\$ 6.75	\$ 9.47		
Picnics.....	5.6	31.2	1.75	2.53	5.4	29.2	1.58	2.25	5.3	28.2	1.49	2.00		
Boston butts.....	4.2	41.0	1.72	2.50	4.1	36.0	1.48	2.09	4.1	35.0	1.44	2.00		
Loins (blade in).....	10.1	59.4	6.00	8.67	9.8	54.0	5.29	7.51	9.7	42.5	4.12	5.70		
Lean cuts.....			\$16.12	\$23.33			\$15.08	\$21.23			\$13.80	\$19.26		
Bellies, S. P.....	11.0	34.7	3.82	5.50	9.5	34.0	3.23	4.59	3.9	28.7	1.12	1.58		
Bellies, D. S.....					2.1	23.7	.50	.73	8.5	23.7	2.01	2.84		
Fat backs.....					3.2	8.5	.27	.39	4.5	9.5	.43	.62		
Plates and jowls.....	2.9	12.2	.35	.50	3.0	12.2	.37	.51	3.4	12.2	.41	.59		
Raw leaf.....	2.2	9.5	.21	.30	2.2	9.5	.21	.29	2.2	9.5	.21	.29		
P.S. lard, rend wt.13.7	8.9		1.22	1.77	12.2	8.9	1.09	1.54	10.1	8.9	.94	1.29		
Fat cuts & lard.....			\$ 5.60	\$ 8.07			\$ 5.67	\$ 8.05			\$ 5.12	\$ 7.21		
Spareribs.....	1.6	44.0	.70	1.00	1.6	28.3	.45	.65	1.6	24.0	.38	.53		
Regular trimmings.....	3.2	21.7	.69	1.02	2.9	21.7	.63	.91	2.8	21.7	.61	.89		
Feet, tails, etc.....	2.0	8.4	.17	.26	2.0	8.4	.17	.25	2.0	8.4	.17	.24		
Offal & misc.....			.65	1.10			.65	1.09			.65	1.08		
<b>TOTAL YIELD &amp; VALUE.....</b>	<b>69.0</b>		<b>\$23.93</b>	<b>\$34.78</b>	<b>70.5</b>		<b>\$22.85</b>	<b>\$32.18</b>	<b>71.0</b>		<b>\$20.73</b>	<b>\$29.21</b>		
Cost of hogs.....			Per cwt. alive				Per cwt. alive				Per cwt. alive			
Condemnation loss.....														
Handling and overhead.....														
<b>TOTAL COST PER CWT.....</b>	<b>\$23.59</b>		<b>\$34.18</b>		<b>\$23.68</b>		<b>\$33.59</b>		<b>\$23.17</b>		<b>\$32.63</b>			
<b>TOTAL VALUE.....</b>	<b>23.93</b>		<b>34.78</b>		<b>22.85</b>		<b>32.18</b>		<b>20.73</b>		<b>29.21</b>			
Cutting margin.....	+.34		+.60		-.103		-.141		-.244		-.342			
Margin last week.....	+.27		+.53		-.75		-1.01		-.98		-1.34			

## Firmness of Pork Fat Aids Keeping Quality. Test Shows

The firmness of pork fat does have a pronounced effect on the keeping quality of frozen ground pork, recent tests completed at the University of Missouri indicated. Researchers used a total of 800 one-lb. packages to prove their point.

It was found, too, that pork from hogs fed rations containing soybeans was softer and became rancid sooner than pork from hogs fed a firm, fat-producing ration such as corn with protein supplement. The tests were conducted under direction of Dr. D. E. Brady.

Brady added that superior packaging and maintenance of a low uniform temperature tended to offset the poorer keeping quality of soft pork, and that when roasts and chops from the same hogs were properly packaged and stored at zero degrees F. no deterioration was detected.

"The results of the test research definitely indicated that the firmness of pork is a critical and limiting factor in the storage of frozen ground pork," Brady said.

In addition to the softness of the pork it was found that storage temperatures higher than zero degrees F., fluctuating temperatures, and poorer packaging materials shortened the life of ground meat.

## Canada Carcass Grading

July grading of hog carcasses in Canada amounted to 395,526, or a 34 per cent gain over the 284,890 during the same month last year, the Dominion Department of Agriculture has reported. Beef carcass gradings were 94,059 against 89,218 last year; sheep and lambs, 298 compared with 194 a year ago.

## CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended Aug. 9, with comparisons:

	Week August 9	Previous Week	Cor. Week 1951
Cured meats, pounds.....	27,746,000	17,840,000	7,497,000
Fresh meats, pounds.....	24,567,000	18,717,000	19,958,000
Lard, pounds.....	2,207,000	2,627,000	6,320,000



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## STANcase

STAINLESS STEEL  
EQUIPMENT

### STANcase JUNIOR

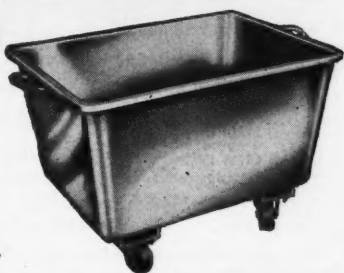
MODEL NO. 9

Overall Dimensions:

35 3/4" x 21"

19" Height

CAPACITY—225 LBS.



MODEL NO. 9—the smallest of the STANcase MEAT TRUCKS—is a splendid utility truck whose compact size and maneuverability recommends it for the job in tight quarters. (Three other STANcase Trucks are available with capacities of: 1,200 lbs., 800 lbs., and 500 lbs.). Ruggedly constructed for lifetime service of Stainless Steel. Inside surfaces are polished and seamless. Generously rounded corners are provided for efficient maintenance of sanitary cleanliness. WRITE FOR DESCRIPTIVE LITERATURE.

FULLY APPROVED BY HEALTH AUTHORITIES

Manufactured by

**THE STANDARD CASING CO., INC.**

121 Spring St., New York 12

The National Provisioner—August 16, 1952

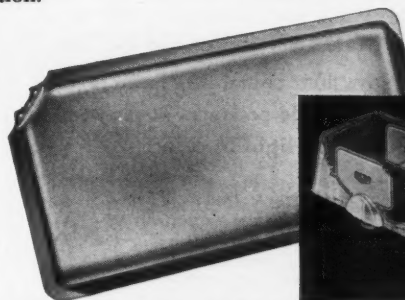


## KOLD-HOLD refrigeration eliminates spoilage losses

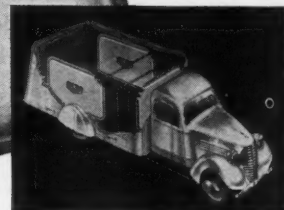
You have no spoilage losses to cut into your profits when you refrigerate your trucks with Kold-Hold "Hold-Over" Plates. They eliminate trimming and loss of bloom by keeping truck interiors at safe low temperatures throughout the longest day's trips. They help keep truck bodies clean, sweet, dry and odorless so your meats retain all of their customer appeal.

The cost of Kold-Hold Truck Refrigeration is so little you just can't afford to be without it. You can more than repay its cost through savings in spoilage and manhours. You can save overtime costs in unloading and reloading because overnight hook-up of the truck into the plant compressor system, or plug-in of a self-contained compressor unit will keep undelivered load in prime condition. Thus operating costs are kept to a minimum and you can refrigerate your trucks for as little as 10 cents a day. This is less than the cost of ice and you save all the muss and handling time connected with it.

There is a big difference in your profit picture when your trucks are refrigerated with Kold-Hold "Hold-Over" Plates. That's why it pays to specify Kold-Hold Truck Refrigeration.



Write for your  
copy of the new  
Kold-Hold Catalog



## KOLD-HOLD

PROTECTING protects every step of the way

STORAGE

TRANSPORTATION

**KOLD-HOLD MANUFACTURING CO.**

460 E. Hazel St.,

Lansing 4, Michigan

... The Pacemaker in Soya Research is your dependable source for quality soya products

## Processors report Glidden Lecithinated Soya Binders give them 4 big advantages

- 1 Increased yield due to reduced shrinkage in smoking and cooking operation.
- 2 Emulsify and retard oxidation.
- 3 Reduce dusting.
- 4 Produce juicy and smooth-slicing sausages.

Packers know that the most advanced methods and equipment are used in processing Glidden soybean ingredients for the meat industry. That's why more and more packers are standardizing on Glidden products for all their soya requirements.

**SOYALOSE FLOURS No. 103 and No. 105**  
Low fat types of soya flour containing fat in form of Lecithin; pure vegetable products—over 50% protein—mild in flavor—light in color.

*Let us help you. Our complete Technical Service facilities are available to help you answer any specific problem you might have in connection with the use of soya ingredients in any formula. Write today.*

**The Glidden Company**  
SOYA PRODUCTS DIVISION  
1825 N. Laramie Avenue • Chicago, 39, Illinois

## MEAT and SUPPLIES PRICES CHICAGO

### WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	August 12, 1952
Prime, 600/800	54 1/2 @ 55
Choice, 500/700	54 @ 54 1/2
Choice, 700/900	52 @ 53 1/2
Good, 700/800	48 @ 48 1/2
Commercial cows	37 @ 37 1/2
Cut. & cut.	34 1/2
Bulls	40

### STEER BEEF CUTS†

(\*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	63.00 @ 65.0*
Forequarter	45.00 @ 47.0
Round	61.00 @ 63.0
Trimmed full loin	91.00 @ 93.0*
Flank	16.00 @ 20.0
Regular chuck	45.00 @ 48.0
Fore Shank	30.00 @ 32.0
Brisket	43.50 @ 45.0*
Rib	73.00 @ 75.0
Short plate	13.00 @ 17.0
Back	59.00 @ 61.0

Choice:	
Hindquarter	60.00 @ 62.0*
Forequarter	44.00 @ 46.0
Round	61.00 @ 63.0
Trimmed full loin	88.00 @ 90.0*
Flank	16.00 @ 20.0
Regular chuck	46.00 @ 48.5
Fore Shank	30.00 @ 32.0
Brisket	43.00 @ 45.0*
Rib	62.00 @ 65.0
Short plate	15.00 @ 17.0
Back	57.00 @ 58.0

(\*Ceiling base prices, f.o.b. Chicago)

### BEEF PRODUCTS†

Tongues, No. 1	37.9
Brains	7 @ 9
Hearts	20
Livers, selected	60.9
Livers, regular	56.9
Tripe, scalded	7 1/4 @ 8
Tripe, cooked	8 1/2 @ 9
Lips, scalded	7 1/2
Lips, unscalded	7
Lungs	7 1/2
Melts	7 @ 7 1/2
Udders	6

(\*Ceiling base prices, loose, f.o.b. Chicago.)

### BEEF HAM SETS†

Knuckles	60
Insides	58
Outsides	60

\*Ceiling base prices, f.o.b. Chicago.

### FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	42.20
Veal breads, under 6 oz.	80 @ 90
12-oz. up	1.02
Calf tongues	74.34
Lamb fries	73.00 @ 74.10
Ox tails, under 1/2 lb.	27.70
Over 1/2 lb.	27.70

### WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	57 @ 60 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	60 @ 64 1/2
Hams, skinned, 16/18 lbs., wrapped	57 @ 59 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	60 @ 65 1/2
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	46 @ 58 1/2
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	37 @ 44 1/2
Bacon, No. 1 sliced, 1-lb. open-faced layers	53 @ 59 1/2

### VEAL—SKIN OFF†

Carcass (l.c.l. prices)

Prime, 80/150	52.00 @ 57.00
Choice, 50/80	49.00 @ 52.00
Choice, 80/150	52.00 @ 56.00
Good, 50/80	46.00 @ 49.00
Good, 80/150	46.00 @ 52.00
Commercial, all wts.	44.00 @ 49.00

†For permissible additions to ceilings see CPR 101.

### CARCASS LAMBS

(l.c.l. prices)

Prime, 30/50	60.00 @ 61.00
Choice, 30/50	60.00 @ 61.00
Good, all weights	55.00 @ 58.00

### CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

### FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/14	53 1/2 @ 54
Hams, skinned, 14/16	52.00*
Pork loins, regular	
12/down, 100's	60.40
Pork loins, boneless, 100's	67
Shoulders, skinned, bone-in, under 16 lbs., 100's	38
Picnics, 4/8 lbs., loose	31 1/2
Picnics, 6/8 lbs., loose	29 1/2
Boston butts, 4/8 lbs., 100's	43 @ 45
Tenderloins, fresh, 10's	89
Neck bones, bbls.	10 1/2 @ 11
Livers, bbls.	20 @ 21
Brains, 10's	15.00 @ 15.50*
Ears, 30's	7 1/2 @ 8
Snouts, lean-in, 100's	8
Feet, S. C., 30's	7 @ 8

### SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	22
Pork trim., guar. 50% lean, bbls.	24.80*
Pork trim., 95% lean, bbls.	52
Pork cheek meat, trmd., bbls.	39 @ 40.30
Bull meat, bon'ls, bbls.	51 @ 52
C.C. cow meat, bbls.	47
Beef trimmings, bbls.	35 1/2 @ 36
Bon'ls chucks, bbls.	48 1/2 @ 49 1/2
Beef head meat, bbls.	35
Beef cheek meat, trmd., bbls.	36
Shank meat, bbls.	54
Veal trim., bon'ls, bbls.	40 @ 41

\*Packers ceiling, f.o.b. Chicago.

### SAUSAGE CASINGS

(l.c.l. prices)

(l.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	70 @ 80
Domestic rounds, over 1 3/4 in., 140 pack	95 @ 1.00
Export rounds, wide over 1 3/4 in.	1.45 @ 1.55
Export rounds, medium, 1 1/2 @ 1 3/4	.95 @ 1.00
Export rounds, narrow, 1 1/4 in. narrow	1.10 @ 1.20
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands	8
Middles, sewing, 1 1/4 @ 2 in.	1.20 @ 1.25
Middles, select, wide, 2 @ 2 1/4 in.	1.55 @ 1.60
Middles, select, extra, 2 1/4 @ 2 3/4 in.	1.95 @ 2.00
Middles, select, extra, 2 3/4 in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 26
Dried or salted bladders, per piece:	
12-15 in. wide, flat	15 @ 18
10-12 in. wide, flat	9 @ 12
8-10 in. wide, flat	6 @ 7

Pork casings:	
Extra narrow, 29 mm. & dn.	3.85 @ 4.20
Narrow, mediums, 29 @ 32 mm.	3.00 @ 3.50
Medium, 32 @ 35 mm.	2.10 @ 2.25
Spec. med., 35 @ 38 mm.	1.50 @ 1.90
Export bungs, 34 in. cut	20 @ 28
Large prime bungs, 34 in. cut	10 @ 18
Medium prime bungs, 34 in. cut	11 @ 16
Small prime bungs	7 1/2 @ 8 1/4
Middles, per set, cap. off.	50 @ 55

### DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	1.01 @ 1.03
Thuringer	57.00 @ 63.00
Farmer	82 @ 84
Holstein	90 @ 98
B. C. Salami	93 @ 1.02
Genoa style salami, ch.	84 @ 90
Pepperoni	184 @ 93
Italian style hams	

If, like others, you're getting cost conscious, remember

## BETTER CONTROL IN LIQUID HEATING IS PROFIT



Think of the amount of water you heat. Then have an engineer count up the dollars in fuel you waste whenever the temperature wanders. You, yourself, can figure the cost in product quality of sloppy control in:

**SCALDING** — a critical process in which you burn-in the hair if you let the temperature rise above 137°, and fail to soften its roots sufficiently below that temperature level.

**DEHAIRING** — even more critical because of the spray jet action.

**PROCESS WATER** — used in such enormous quantities that every useless degree means big money.

**WASHDOWN WATER** — the meat industry's hottest, 180°. It is used in liberal quantity every day, irrespective of the size of the kill.

**STERILIZING** — of viscera inspection pans, or in the venting of canned hams—another place to look for lower costs through better control. Or, considering liquids other than water

**DEPILATING** — with molten rosin at 250°. A fussy process if you're going to flesh the skin properly. And the temperature of molten paraffin is the regulator of coating thickness—and cost.

Partlow has solved the control riddle with thousands of liquid heating jobs—the simple way with rugged equipment, and with gas, oil, electricity and steam. Phone or write your Partlow man now, before you waste another dollar in terms of degrees.

*Remember the tapered shape of Partlow controls and see how frequently you can spot them wherever meat is processed—from the independent sausage kitchen to the giant packing plant.*

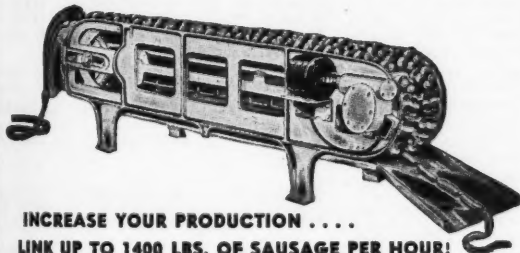
TEMPERATURE CONTROLS  
SAFETY GAS VALVES  
DIAL THERMOMETERS  
HUMIDITY CONTROLS

## THE PARTLOW CORPORATION

3 CAMPION ROAD

NEW HARTFORD, NEW YORK

### NEW! IMPROVED! "FAMCO" AUTOMATIC SAUSAGE LINKER



**INCREASE YOUR PRODUCTION . . .**

**LINK UP TO 1400 LBS. OF SAUSAGE PER HOUR!**

"FAMCO" . . . the automatic sausage linker . . . can save you approximately 60% of your labor cost! Easy to install, clean, handle, operate and maintain . . . and economical, too! Write for details!

#### CAPACITY 3" to 7" LINKS

3 to 7-inch lengths, increments of 1/4"	3 1/2" length—18,000 links per hour
. . . any dia. from 3/8" to 1 1/4" in natural casings.	4 " length—15,360 links per hour
	5 " length—12,480 links per hour
	6 " length—10,560 links per hour

### ALLEN GAUGE & TOOL CO.

FAMCO DIVISION

421 N. BRADDOCK AVE., PITTSBURGH 21, PENNA.

MUNICIPAL ABATTOIR  
Austin, Texas

### Changes to New STERLING KOOLER KUBES\*

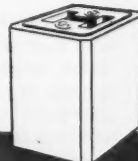
"Kooler Kubes solved our problem of clogged brine spray nozzles . . . and since Kooler Kubes are specially heavily compressed . . . they dissolve evenly to keep brine at a uniform salometer reading.

And with Kooler Kubes we don't have to add salt as frequently . . . we now use much less salt."

ELDRED PERRY, Supt.  
Municipal Abattoir  
Austin, Texas

Kooler Kubes are special, heavily compressed 50-lb. refrigeration salt cubes for unit coolers, brine spray cold diffusers, and spray deck systems.

\*Trademark International Salt Company, Inc.



For Detailed Information Send Coupon Now

INTERNATIONAL  
SALT COMPANY, INC.  
Scranton 2, Pennsylvania

☐ Please have a representative call.  
☐ Please send additional information.

Signed:

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Company \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Zone \_\_\_\_\_ State \_\_\_\_\_



*Fact of the Month:*

## EXPERTS SAY NATURAL SPICES GIVE FULLER FLAVOR AND AROMA

Test panelists of Foster D. Snell, Inc., one of America's leading scientific laboratories, say "foods flavored with natural spices have higher quality in taste and aroma; yield truest spice flavor; have greatest stability of flavor." The natural way to better food products is nature's way. Natural spices have been accepted for 2,000 years as the sure way to fine product quality.

### AMERICAN SPICE TRADE ASSOCIATION

82 WALL STREET  
NEW YORK 5, N. Y.



*"COLD-ROLLED"*  
by  
*Allen*

## Get the FACTS on Allen Cooler TRANSPORT REFRIGERATION

Allen has a top-notch frozen food transport story backed by performance charts. The dependability and economy that you need are built into Allen Cooler units. Complete specifications and the answers to your transport refrigeration questions will be on the way to you immediately upon your request. Get the facts now!

**IMPORTANT FEATURES:** Patented Pressure Control Valve ends head and back pressure problems. • Easy to mount. There's no costly cutting of the trailer wall. • Simplified electrical system uses only one 6-volt battery. • Coast to coast standard parts availability cuts lay-up time. • Designed for simple installation and ease of service.



**ALLEN COOLER DIVISION**  
Production Planning Company  
714 United Artists Building • Detroit 26, Mich.

• Distributors in Principal Cities •

## DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings...	45	@48
Pork sausage, sheep cas...	53	@57
Frankfurters, sheep cas...	55	@63.7
Frankfurters, skinless...	48	@54½
Bologna, artificial cas...	41	@48
Bologna, natural cas...	44	@50
Smoked liver, hog bungs...	43	@49½
New Eng. lunch, spec...	75	@76½
Minced lunch, spec. ch...	56	@57
Tongue and blood...	48	@51
Souse...	36	@38
Polish sausage, fresh...	52	@58
Polish sausage, smoked...	54	

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	35	39
Resifted	41	41
Chili Powder	42	42
Chili Pepper	44	44
Cloves, Zanzibar	1.52	1.59
Ginger, Jam., unbl.	38	41
Ginger, African	25	30
Mace, fancy, Banda		
East Indies	1.34	
West Indies	1.24	
Mustard, flour, fancy...	35	
No. 1	30	
West India Nutmeg	49	
Paprika, Spanish	40	
Pepper, Cayenne	50	
Red, No. 1	46	
Pepper, Packers	2.04	2.50
Pepper, white	2.30	2.40
Malabar	2.04	2.15
Black Lampung	2.04	2.15

## SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed	15	21
Cominos seed	23	30
Mustard seed, fancy	23	30
Yellow American	20	26
Oregano	21	26
Coriander, Morocco	1	1
Natural, No. 1	13	17
Marjoram, French	34	45
Sage, Dalmatian		
No. 1	65	71

## CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$9.25
Salt, peter, n. ton, f.o.b. N.Y.	
Dbf. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 60,000 lbs., only, paper sacked, f.o.b. Chgo.	
Granulated	Per ton
Rock, 100 lb. bags, f.o.b. warehouse, Chgo.	25.00
Sugar	
Raw, 96 basis, f.o.b. N.Y.	6.45
Refined standard cane gran., basis	8.25
Refined standard beet gran., basis	8.00
Packers' curing sugar, 25 lb. bags, f.o.b. Reserve, La., less 2%	8.35 @ 8.45
Cerelose dextrose, per cwt., L.C.L. ex-warehouse, Chgo.	8.07
O/L Del. Chgo.	7.97

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Aug. 7	San Francisco Aug. 12	No. Portland Aug. 8
<b>FRESH BEEF (Carcass)</b>			
<b>STEER:</b>			
Choice:			
500-600 lbs.	\$54.00@56.00	\$56.00@57.00	\$56.00@58.00
600-700 lbs.	53.00@54.00	54.00@56.00	55.00@58.00
Good:			
500-600 lbs.	50.00@53.00	55.00@56.00	55.00@58.00
600-700 lbs.	48.00@50.00	53.00@55.00	54.00@58.00
Commercial:			
350-600 lbs.	46.00@49.00	49.00@51.00	50.00@51.00
<b>COW:</b>			
Commercial, all wts.	37.00@38.00	43.00@48.00	37.00@45.00
Utility, all wts.	35.00@36.00	35.00@45.00	34.00@38.00
<b>FRESH CALF:</b>	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	54.00@55.00	57.00@58.00	53.00@56.00
Good:			
200 lbs. down	52.00@54.00	53.00@57.00	51.00@55.00
<b>FRESH LAMB (Carcass):</b>			
Prime:			
40-50 lbs.	53.00@55.00	54.00@55.00	52.00@54.00
50-60 lbs.	51.00@53.00	53.00@55.00	
Choice:			
40-50 lbs.	53.00@55.00	54.00@55.00	52.00@54.00
50-60 lbs.	51.00@53.00	52.00@55.00	52.00@54.00
Good, all wts.	50.00@53.00	51.00@55.00	49.00@52.00
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. down	17.00@21.00	18.00@22.00	20.00@23.00
Good, 70 lbs. down	17.00@21.00	15.00@18.00	20.00@22.00
<b>FRESH PORK CARCASSES (Packer Style)</b>		(Shipper Style)	(Shipper Style)
80-120 lbs.	35.85@36.75	35.85@36.75	36.00@37.00
120-160 lbs.	35.00@37.50	35.00@35.85	
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	60.00@62.00	62.00@64.50	64.50@65.50
10-12 lbs.	60.00@62.00	62.00@64.50	64.50@65.50
12-16 lbs.	60.00@62.00	61.00@63.50	63.50@64.50
<b>PICNICS:</b>			
4-8 lbs.	39.00@42.00	38.00@46.50	38.00@42.00
<b>PORK CUTS No. 1:</b>	(Smoked)	(Smoked)	(Smoked)
<b>HAM Skinned:</b>			
10-14 lbs.	57.50@60.00		
14-18 lbs.	56.00@58.00	57.00@64.80	59.00@64.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	48.00@54.00	44.00@51.25	52.00@56.00
8-10 lbs.	46.00@53.00	44.00@50.25	51.00@55.00
10-12 lbs.	46.00@53.00		48.00@54.00
<b>LARD, Refined:</b>			
1-lb. cartons	16.50@17.75	18.50@19.00	15.00@17.00
50-lb. cartons and cans.	15.00@17.50	17.00@18.00	
Tierces	14.25@16.50		12.00@15.00

## LEADING PACKERS USE

## AIR-O-CHEK

• The closing valve with the internal fulcrum lever

AIR-WAY PUMP & EQUIP. CO., 4501 W. Thomas St. Chicago 51

An ingenious inside lever arrangement opens valve. Quick acting. Self closing.

Send for Bulletin

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

F.O.B. CHICAGO  
CHICAGO BASIS

WEDNESDAY, AUG. 13, 1952

### REGULAR HAMS

	Fresh or F.F.A.	Frozen
8-10	*48.00n	*48.00n
10-12	*48.00n	*48.00n
12-14	*48.00n	*48.00n
14-16	*48.00n	*48.00n

### BOILING HAMS

	Fresh or F.F.A.	Frozen
8-10	*46.30n	*46.30n
10-12	*46.30n	*46.30n
12-14	*46.30n	*46.30n
14-16	*46.30n	*46.30n

### SKINNED HAMS

	Fresh or F.F.A.	Frozen
10-12	53 1/2 @ 54	53 1/2 @ 54
12-14	54 @ 54.60*	54 @ 54.60*
14-16	*52.60	*52.60
16-18	*50.60	50 @ 50.60*
18-20	46 @ 47	46 @ 47
20-22	40 1/2	40 1/2
22-24	40	40
24-26	37 1/2	37 1/2
26-28	36 1/2 @ 37	36 1/2 @ 37

### FAT BACKS

	Fresh or Frozen	Cured
8-10	8n	8n
10-12	9n	9
12-14	10n	10 1/2
14-16	11n	11 1/2 @ 11 1/2
16-18	12n	12 1/2 @ 12 1/2
18-20	13n	13 1/2 @ 13 1/2
20-22	14n	14 1/2 @ 14 1/2
22-24	15n	15 1/2 @ 15 1/2

### PICNICS

	Fresh or F.F.A.	Frozen
4-6	31 1/2	31 1/2
6-8	29 1/2	29 1/2
8-10	27 1/2n	27 1/2n
10-12	27 1/2n	27 1/2n
12-14	27 1/2n	27 1/2n
14-16	27 1/2n	27 1/2n
16-18	27 1/2n	27 1/2n
18-20	27 1/2n	27 1/2n
20-22	27 1/2n	27 1/2n
22-24	27 1/2n	27 1/2n
24-26	27 1/2n	27 1/2n
26-28	27 1/2n	27 1/2n
28-30	27 1/2n	27 1/2n
30-32	27 1/2n	27 1/2n
32-34	27 1/2n	27 1/2n
34-36	27 1/2n	27 1/2n
36-38	27 1/2n	27 1/2n
38-40	27 1/2n	27 1/2n
40-42	27 1/2n	27 1/2n
42-44	27 1/2n	27 1/2n
44-46	27 1/2n	27 1/2n
46-48	27 1/2n	27 1/2n
48-50	27 1/2n	27 1/2n
50-52	27 1/2n	27 1/2n
52-54	27 1/2n	27 1/2n
54-56	27 1/2n	27 1/2n
56-58	27 1/2n	27 1/2n
58-60	27 1/2n	27 1/2n
60-62	27 1/2n	27 1/2n
62-64	27 1/2n	27 1/2n
64-66	27 1/2n	27 1/2n
66-68	27 1/2n	27 1/2n
68-70	27 1/2n	27 1/2n
70-72	27 1/2n	27 1/2n
72-74	27 1/2n	27 1/2n
74-76	27 1/2n	27 1/2n
76-78	27 1/2n	27 1/2n
78-80	27 1/2n	27 1/2n
80-82	27 1/2n	27 1/2n
82-84	27 1/2n	27 1/2n
84-86	27 1/2n	27 1/2n
86-88	27 1/2n	27 1/2n
88-90	27 1/2n	27 1/2n
90-92	27 1/2n	27 1/2n
92-94	27 1/2n	27 1/2n
94-96	27 1/2n	27 1/2n
96-98	27 1/2n	27 1/2n
98-100	27 1/2n	27 1/2n

### BELLIES

	Green or Frozen	Cured
6-8	35 @ 35 1/2	36 1/2 @ 37
9/down	35 @ 35 1/2	36 1/2 @ 37
10-11	35 @ 35 1/2	36 1/2 @ 37
11-12	34 1/2 @ 35	36 1/2 @ 37
12-13	34	35 1/2
13-14	33	34 1/2
14-15	30n	31 1/2n
15-16	29 1/2 @ 30	31 1/2 @ 31 1/2n
16-17	28	29 1/2
17-18	26 1/2	28n
18-19	26 1/2	28n
19-20	26 1/2	28n
20-21	26 1/2	28n
21-22	26 1/2	28n
22-23	26 1/2	28n
23-24	26 1/2	28n
24-25	26 1/2	28n
25-26	26 1/2	28n
26-27	26 1/2	28n
27-28	26 1/2	28n
28-29	26 1/2	28n
29-30	26 1/2	28n
30-31	26 1/2	28n
31-32	26 1/2	28n
32-33	26 1/2	28n
33-34	26 1/2	28n
34-35	26 1/2	28n
35-36	26 1/2	28n
36-37	26 1/2	28n
37-38	26 1/2	28n
38-39	26 1/2	28n
39-40	26 1/2	28n
40-41	26 1/2	28n
41-42	26 1/2	28n
42-43	26 1/2	28n
43-44	26 1/2	28n
44-45	26 1/2	28n
45-46	26 1/2	28n
46-47	26 1/2	28n
47-48	26 1/2	28n
48-49	26 1/2	28n
49-50	26 1/2	28n
50-51	26 1/2	28n
51-52	26 1/2	28n
52-53	26 1/2	28n
53-54	26 1/2	28n
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55-56	26 1/2	28n
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79-80	26 1/2	28n
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88-89	26 1/2	28n
89-90	26 1/2	28n
90-91	26 1/2	28n
91-92	26 1/2	28n
92-93	26 1/2	28n
93-94	26 1/2	28n
94-95	26 1/2	28n
95-96	26 1/2	28n
96-97	26 1/2	28n
97-98	26 1/2	28n
98-99	26 1/2	28n
99-100	26 1/2	28n

### GR. AMN. BELLIES

	Fresh or Frozen	Cured
18-20	23n	24n
20-22	22	23
22-24	21 1/2	22 1/2
24-26	19 1/2	21
26-28	18	20 1/2
28-30	18n	19
30-32	18n	19
32-34	18n	19
34-36	18n	19
36-38	18n	19
38-40	18n	19
40-42	18n	19
42-44	18n	19
44-46	18n	19
46-48	18n	19
48-50	18n	19
50-52	18n	19
52-54	18n	19
54-56	18n	19
56-58	18n	19
58-60	18n	19
60-62	18n	19
62-64	18n	19
64-66	18n	19
66-68	18n	19
68-70	18n	19
70-72	18n	19
72-74	18n	19
74-76	18n	19
76-78	18n	19
78-80	18n	19
80-82	18n	19
82-84	18n	19
84-86	18n	19
86-88	18n	19
88-90	18n	19
90-92	18n	19
92-94	18n	19
94-96	18n	19
96-98	18n	19
98-100	18n	19

### OTHER D. S. MEATS

	Fresh or Frozen	Cured
Reg. plates	.....	.....
Clear plates	.....	.....
Square jowls	.....	15n
Jowl butts	13 @ 13 1/2	13 @ 13 1/2
S. P. jowls	.....	13n

Reduce B. O. D.  
Recover Waste Grease

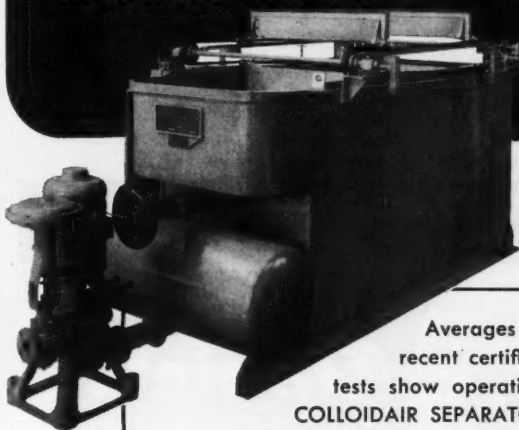
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VOTATOR DIVISION

Louisville 1, Kentucky

## LARD FUTURES PRICES

MONDAY, AUG. 11, 1952

	Open	High	Low	Close
Sept. 11.40	11.42 1/2	11.25	11.25b	
Oct. 11.40	11.60	11.40	11.42 1/2b	
Nov. 11.72 1/2	11.72 1/2	11.47 1/2	11.50	
Dec. 12.42 1/2	12.42 1/2	12.22 1/2	12.25b	
Jan. 12.40	12.45	12.27 1/2	12.27 1/2a	
Mar. 12.65	.....	.....	12.65	
May	.....	.....	12.85a	

Sales: 5,920,000 lbs.

Open interest, at close Friday, Aug. 11th: Sept. 1,387, Oct. 1,046, Nov. 578, Dec. 245, Jan. 34, Mar. 20, and May one lot.

TUESDAY, AUG. 12, 1952

	Open	High	Low	Close
Sept. 11.32 1/2	11.50	11.30	11.30b	
Oct. 11.60	11.67 1/2	11.50	11.50a	
Nov. 11.55	11.67 1/2	11.55	11.55a	
Dec. 12.45	12.45	12.30	12.30a	
Jan. ....	.....	.....	12.35a	
Mar. ....	.....	.....	12.70n	
May ....	.....	.....	12.85n	

Sales: 4,080,000 lbs.

Open interest, at close Mon., Aug. 11th: Sept. 1,387, Oct. 1,046, Nov. 578, Dec. 245, Jan. 34, Mar. 20, and May one lot.

WEDNESDAY, AUG. 13, 1952

	Open	High	Low	Close
Sept. 11.25	11.40	11.22 1/2	11.35	
Oct. 11.55	11.57 1/2	11.42 1/2	11.50b	
Nov. 11.50	11.57 1/2	11.45	11.55b	
Dec. 12.35	12.37 1/2	12.30	12.35a	
Jan. ....	.....	.....	12.30b	
Mar. 12.70	12.70	12.65	12.65a	
May ....	.....	.....	12.85a	

Sales: 3,340,000 lbs.

Open interest, at close Tuesday, Aug. 12th: Sept. 1,374, Oct. 1,061, Nov. 584, Dec. 247, Jan. 37, Mar. 21 and May one lot.

THURSDAY, AUG. 14, 1952

	Open	High	Low	Close
Sept. 11.40	11.40	11.30	11.37 1/2a	
Oct. 11.60	11.60	11.45	11.55	
Nov. 11.67 1/2	11.67 1/2	11.52 1/2	11.65a	
Dec. 12.42 1/2	12.50	12.35	12.50	
Jan. ....	.....	.....	12.37 1/2a	
Mar. 12.70	.....	.....	12.70	
May ....	.....	.....	12.85n	

Sales: 3,000,000 lbs.

Open interest at close Thurs., Aug. 14th: Sept. 1,377, Oct. 1,071, Nov. 580, Dec. 245, Jan. 37, Mar. 22, and May one lot.

a-asked. b-bid.

Lard production in the  
United States in June  
amounted to 185,000,000 lbs.,  
the USDA has reported. May  
output was 195,000,000 lbs.

## THE SENSATIONAL NEW AER-O-MATIC ELECTRO

Finest die cast metal  
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Now at last—a scientific harmless and odorless way to control flying insects. DI-FLY is successfully used in progressive meat packing and provision houses everywhere—quickly and scientifically. Made in lifetime cast gray metal—handsome enough for any installation.

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MANUFACTURING CO.

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## MARKET PRICES

NEW YORK

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(Ceiling base prices)

Aug. 13, 1952

	Per lb.	City
Prime, 800 lbs./down	54.50@56.00	
Choice, 800 lbs./down	53.50@55.00	
Good	49.00@53.00	
Steer, commercial	48.00@49.00	
Cow, commercial	37.00@39.00	
Cow, utility	35.00@37.00	

#### BEEF CUTS+

Prime:	
Hindquarter	65.00@68.00
Forequarter	47.00@48.00
Round	63.00@65.25
Trimmed full loin	90.00@92.50
Flank	11.00@22.00
Short loin, trimmed	110.00@115.00
Sirloin, butt bone in	74.80@76.00
Cross cut chuck	47.00@50.00
Regular chuck	52.00@54.00
Freshank	30.00@32.00
Risket	42.00@45.00
Rib	65.00@70.00
Short plate	17.00@19.00
Back	60.00@61.00
Triangle	48.20
Arm chuck	52.00@55.00

Choice:	
Hindquarter	67.90@68.00
Forequarter	46.00@47.00
Round	63.00@65.25
Trimmed full loin	84.50
Flank	17.00@22.00
Short loin, trimmed	102.50@105.00
Sirloin, butt bone in	71.00@73.00
Cross cut chuck	47.00@50.00
Regular chuck	52.00@54.00
Freshank	30.00@32.00
Risket	42.00@45.00
Rib	63.00@68.00
Short plate	17.00@19.00
Back	59.00@60.00
Triangle	48.20
Arm chuck	50.00@52.00
†Aug. 12 prices.	

### FANCY MEATS

(l.c.l. prices)

Veal breeds, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	82.8*
Oxtails, over 1/2 lb.	27.8*

\*Ceiling base prices.

### LAMBS

(l.c.l. prices)

	City	Western
Prime lambs, 50/down	63.40@65.00	
Choice lambs, 50/down	63.40@65.00	
Good, all wts.	58.00@61.40	
Prime, all wts.	62.00@64.00	
Choice, all wts.	60.00@64.00	
Good, all wts.	55.00@60.00	

For permissible additions to ceiling base prices, see CPR 24.

### FRESH PORK CUTS

(l.c.l. prices)

	Western
Hams, sknd., 14/down	56.00@58.00
Bellies, sq. cut, seedless, 8/12 lbs.	38.00
Picnics, 4/8 lbs.	39.00@44.00
Pork loins, 12/down	61.00@63.00
Boston butts, 4/8 lbs.	46.00@50.00
Spareribs, 3/down	48.00@50.00
Pork trim., regular	20.00
Pork trim., spec. 80%	48.00

	City
Hams, sknd., 14/down	57.00@58.00
Pork loins, 12/down	61.00@63.00
Boston butts, 4/8 lbs.	46.00@50.00
Spareribs, 3/down	48.00@50.00

### VEAL—SKIN OFF

(l.c.l. prices)

	Western
Prime, carcass, 80/150	52.00@53.00
Choice, carcass	50.00@52.00
Good, carcass, 80/down	46.00@50.00
Good, 80/110	46.00@50.00
Commercial carcass	39.00@44.00

### DRESSED HOGS

(l.c.l. prices)

	Western
Hogs, gd. & ch., hd. on, lf. fat in	
100 to 134 lbs.	\$36.00@38.00
137 to 153 lbs.	36.00@38.00
154 to 171 lbs.	36.00@38.00
172 to 188 lbs.	36.00@38.00

### BUTCHERS' FAT

(l.c.l. prices)

Shop fat	1.25
Breast fat	1.25
Inedible suet	1.25
Edible suet	1.25

### LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Aug. 13, were reported as follows:

#### CATTLE:

Steers, ch. & pr.	\$31.00@32.75
Steers, gd. ch.	None rec.
Steers, com. & gd.	27.00@28.50
Heifers, gd. ch. & pr.	33.00 only
Heifers, com.	24.00 only
Cows, util., com.	19.00 only
Cows, can., cut	14.00@16.50
Bulls, good	24.50@25.50
Bulls, util. & com.	20.00@22.50
Bulls, can., cut	None rec.

#### HOGS:

Good, ch., 190/240	\$21.25@22.50
Gd., ch., 250/280	20.25@21.50
Good & ch., 270/300	19.00@20.50
Sows, 400/down	16.50@18.50

#### SHEEP: Lambs,

Ch. to pr.	\$29.00@30.00
Gd. to ch.	28.00@29.00

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**MACCO**  
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For Your Smoked Pork Rings

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COUNTRY STYLE PORK  
True Old Southern Flavor



**MACTEX**  
NO. 66  
The Perfect Stabilizer

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GERMAN STYLE WIENER  
For a Better Flavor

## THE McCLANCY COMPANY

Serving the Meat Packing Industry Since 1938

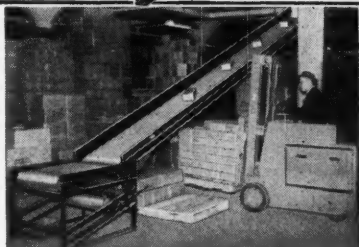
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LIFT OR  
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FLOOR TO  
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WITH A



## STANDARD INCLINEBELT

Move boxes, cases, cartons, sacks or bundles from basement to first floor, or any floor to floor — continuously with the Standard Inclinebelt. Compact — simple to install — minimum maintenance and attention. Lifts or lowers 10 to 20 lbs. of live load per ft.; floor elevations of 8 ft. to 14 ft. 6 inches inclusive; two belt widths to handle commodities 15½ inches to 25½ inches wide.

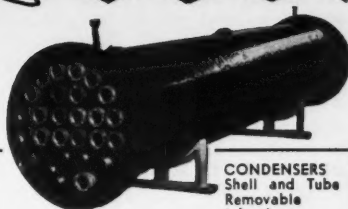
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General Offices: North St. Paul 9, Minn.  
Sales and Service in Principal Cities

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IN REFRIGERATION



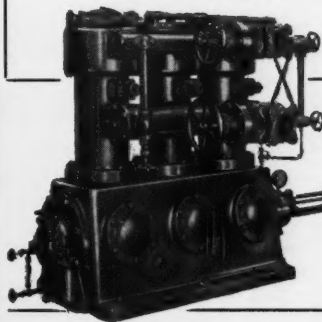
CONDENSERS  
Shell and Tube  
Removable  
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**40  
HOWE  
YEARS**

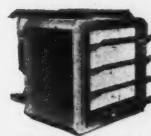
It's the final results that count! Your products, to preserve their best qualities, MUST be controlled constantly at the precise temperature and humidity. Constant control is also vital in storage cooling and freezing. This means you MUST have the best reliable refrigeration equipment; the kind that will do the job without high original cost, expensive maintenance or mechanical failure. IT MUST BE RIGHT!

Get the benefits of Howe's 40 years of practical, field-proved refrigeration knowledge, and their ruggedly built, trouble-free equipment. You save money, space, labor, time — with Howe individually engineered installations, regardless of size. Write for free booklet, or without obligation consult Howe engineers on your refrigeration problems!

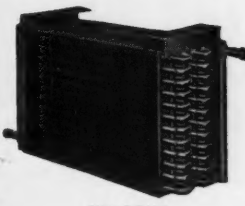
A few territories still open . . . write for details about the HOWE profit-plan for new distributors.



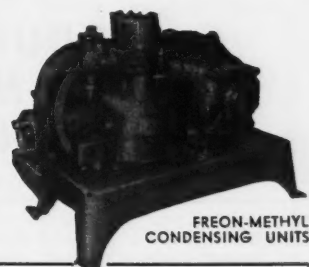
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UNIT COOLERS



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## HOWE ICE MACHINE CO.

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**SOLVAY PROCESS DIVISION**  
ALLIED CHEMICAL AND DYE CORPORATION  
61 BROADWAY, NEW YORK 6, N. Y.

# BY-PRODUCTS....FATS AND OILS

## TALLOWES AND GREASES

Wednesday, August 13, 1952

The scattered walkouts in the packing industry, together with reduced live animal runs, have caused producers of tallowes and greases to maintain a firm hold on material. However, price-wise for a while back, very little change was noticeable. Movement of product was light, both in the midwest and eastern territories. Last weekend a few tanks of choice white grease changed hands at 6½c, delivered East. A few tanks of yellow grease sold at 3½c, c.a.f. Chicago. A tank of special tallow traded at steady price of 4½c, c.a.f. Chicago.

Notwithstanding some weakness in allied markets (loose lard ¾c under last Friday) tallow and grease offerings continued to be tight. It was reported early in the week that a large consumer was purchasing assorted materials at steady levels, but without confirmation. Some scattered sales, totalling a small round lot of prime tallow, sold at 6c, c.a.f. East. Few tanks of No. 2 tallow sold at 4½c, delivered East. Eastern interests bid 6½c, delivered that destination, for original fancy tallow, with offerings held at 7c. However, a couple tanks of same sold at 6½c, c.a.f. East, presumably a compromise sale.

Additional tanks of choice white grease sold at 6½c, delivered East. Three tanks of yellow grease sold at 3½c, c.a.f. Chicago.

At midweek trade reports were rather conflicting, some sources indicating a tinge of easiness in certain selections, and others talking steady to strong prices. Special tallow sold at 5½c, choice white grease at 6½c and 6½c, prime tallow at 6½c, and yellow grease at 4½c, all delivered East, few tanks of each involved.

Two tanks of choice white grease sold locally at 5½c, f.o.b. Chicago. The prime tallow sale was fractionally higher than prices reported on last pre-

vious sales of the same commodity.

**TALLOWES:** Wednesday's quotations: Fancy tallow, 7 color, 6@6¼c; bleachable fancy tallow, 5½@5¾c; prime tallow, 5½@5¾c; special tallow, 4½@5c; No. 1 tallow, 4½c, and No. 2 tallow, 3½c.

**GREASES:** Wednesday's quotations: Choice white grease, 5½@5¾c; A-white grease, 5½c; B-white grease, 4½@4¾c; yellow grease, 3½@4c; house grease, 3½c, and brown grease, 2½c@3c.

## BY-PRODUCTS MARKETS

(Chicago, Wednesday, Aug. 13)

### Blood

	Unit Ammonia
Unground, per unit of ammonia (bulk) .....	*7.75n

### Digester Feed Tankage Materials

Wet rendered, unground, loose	.....	*9.75
Low test .....		*9.25
High test .....		3.15
Liquid stick tank cars .....		

### Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	110.00@115.00
50% meat and bone scraps, bulk ..	107.50@112.00
55% meat scraps, bulk .....	125.00
60% digester tankage, bulk .....	105.00@112.50
60% digester tankage, bagged .....	110.00@115.00
80% blood meal, bagged .....	140.00n
70% standard steamed bone meal, bagged .....	93.50@ 95.00

### Fertilizer Materials

High grade tankage, ground, per unit ammonia .....	\$6.50@6.75
Hoof meal, per unit ammonia .....	7.00

### Dry Rendered Tankage

	Per unit Protein
Low test .....	*2.15
High test .....	*2.05@2.10

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed) .....	\$ 1.75@ 2.00
Hide trimmings (green, salted) .....	30.00@32.50
Cattle jaws, skulls and knuckles, per ton .....	65.00@70.00
Pig skin scraps and trimmings, per lb 7 @ 7½	

### Animal Hair

Winter coil dried, per ton .....	*90.00@95.00n
Summer coil dried, per ton .....	*50.00n
Cattle switches, per piece .....	6 @ 7
Winter processed, gray, lb. ....	11 @12n
Summer processed, gray, lb. ....	5n

n—nominal, n—asked.  
\*Quoted delivered basis.

## VEGETABLE OILS

Wednesday, August 13, 1952

Activity was meager in the vegetable oil market this week and fluctuating prices were a domineering factor.

The market lacked any prominent feature the beginning of the week and prices were mixed. August and September shipments of soybean oil cashed early at 11¼c and later, at 11½c. The government's crop report had a strengthening effect on the soybean oil market later and August shipment was bid at 11¼c. September shipment also traded in a limited way at an equal price. Offerings of October shipment were priced at 11c, without action.

The cottonseed oil market was a dull affair and although actual sales were presumably consummated, confirmation was lacking. The market in the Valley and Southeast was pegged at 13c and in Texas at 12¼c, all nominal basis.

According to reports, the drought has weakened corn production and the 1952 crop has been placed at 3,135,689,000 bu. This was a decline of 230,000,000 bu. from the Agriculture Department's July 1 forecast. Prices for corn oil did not appear to be affected by this report and August forward shipment sold steady at 13¼c. The peanut oil market was relatively unchanged from the previous week and was quoted nominally at 16c. Offerings for spot coconut oil were priced at 9½c and October through December at 9½c.

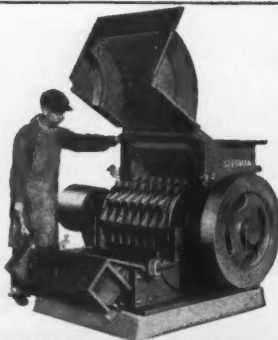
Prices were of a mixed nature again on Tuesday and trading was light. August and September shipments of soybean oil sold at 11½c early. Buying interest waned later which caused price drops and sales were consummated at 11¼c. October new crop material was offered at 11c but no sales were reported.

Cottonseed oil sold in the Valley at 13c and the market in the Southeast was pegged at 13c, nominal basis. Although not much stock was offered in

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Texas, a few sales were heard at 12½c at regular points.

Corn oil was offered early at 13½c and later trades were accomplished at that figure for August shipment. Peanut oil continued to move at an unchanged price of 16c. Coconut oil was offered at 9¼c early, but later sales at 9c were made for prompt shipment.

Trading was slow in coming out at midweek and prices ruled about steady to slightly lower. Early in the session a limited amount of soybean oil for August and September shipments sold at 11½c. Later, these two shipments traded slightly firmer at 11¼c, again in a small way. October through December shipments were offered at 11c, but best bids were at 10¾c.

Cottonseed oil was unchanged from the previous day's levels early, but later this material moved in Texas at 12¼c. Valley stock was offered at 13c and quoted at that price nominally in the Southeast. Corn oil for August shipment was offered at 13½; however, late in the session, a couple of tanks moved at 13¼c. Peanut oil and coconut oil were unchanged and quoted at 16c and 9c, nominal basis.

**CORN OIL:** Registered ½c gain over last midweek's levels.

**SOYBEAN OIL:** Relatively unchanged from the previous week to fractionally lower.

**PEANUT OIL:** Limited movement at steady prices.

**COCONUT OIL:** Offering prices fluctuated. Few sales were made at 9c.

**COTTONSEED OIL:** Volume of trading light at unchanged prices to ¼c higher.

Cottonseed oil prices in New York were quoted as follows:

MONDAY, AUG. 11, 1952						
	Open	High	Low	Close	Prev. Close	
May .....	15.62b	.....	.....	15.53b	15.67b	
July .....	15.65b	.....	.....	15.60b	15.74b	
Sept. ....	15.35b	15.35	15.25	15.26	15.41	
Oct. ....	15.40	15.40	15.32	15.33	15.44	
Dec. ....	15.45b	15.47	15.39	15.40	15.50	
Jan. ....	15.45n	.....	.....	15.37n	15.49n	
Mar. ....	15.63	15.63	15.50	15.51	15.65	
Sept., '53.	15.65n	.....	.....	15.60n	15.74n	

Sales: 181 lots.

TUESDAY, AUG. 12, 1952						
	Open	High	Low	Close	Prev. Close	
May .....	15.67b	15.62	15.45	15.47	15.53b	
July .....	15.60b	15.71	15.60	15.48b	15.60b	
Sept. ....	15.36	15.45	15.27	15.25b	15.26	
Oct. ....	15.43	15.50	15.28	15.29	15.33	
Dec. ....	15.52	15.56	15.34	15.55	15.40	
Jan. ....	15.52n	.....	.....	15.33n	15.37n	
Mar. ....	15.64b	15.69	15.45	15.45	15.51	
Sept., '53.	15.60n	.....	.....	15.48n	15.60n	

Sales: 477 lots.

WEDNESDAY, AUG. 13, 1952						
	Open	High	Low	Close	Prev. Close	
May .....	15.40b	15.52	15.42	15.47b	15.47	
July .....	15.45b	15.50	15.45	15.50	15.48b	
Sept. ....	15.25	15.40	15.23	15.30	15.25b	
Oct. ....	15.25b	15.43	15.25	15.34	15.29	
Dec. ....	15.30	15.45	15.29	15.37	15.55	
Jan. ....	15.30n	.....	.....	15.37n	15.33n	
Sept., '53.	15.45n	.....	.....	15.49n	15.48n	

Sales: 315 lots.

#### EASTERN BY-PRODUCT MARKET

New York, Aug. 13, 1952

Dried blood was quoted Wednesday at \$7.00 to \$7.50 per unit of ammonia. Low test wet rendered tankage was quoted at \$8.25 per unit of ammonia. Dry rendered tankage was listed at \$1.90 per protein unit.

#### Linseed Meal Ceilings

OPS issued on August 6 dollars and cents ceilings for flaxseed feed products, f.o.b. production points (GCPR, SR 95, Rev. 1), effective immediately.

The ceiling for linseed meal, standard protein content of 32 per cent, was fixed at \$78 per ton, f.o.b. Minneapolis. Methods are provided for computing ceiling prices for products with a lower protein guarantee.

OPS said the new ceilings are from \$6 to \$8 a ton higher than present ceilings, set last March when OPS authorized processors to raise their GCPR ceilings by \$5.50 per ton.

#### VEGETABLE OILS

Wednesday, Aug. 13, 1952

Crude cottonseed oil, carlots, f.o.b. mills	
Valley .....	13a
Southeast .....	13n
Texas .....	12½pd
Corn oil in tanks, f.o.b. mills	13½pd
Peanut oil, f.o.b. Southern mills	16n
Soybean oil, Decatur	11½pd
Coconut oil, f.o.b. Pacific Coast	9n
Cottonseed foots,	
Midwest and West Coast	1@ 1¼n
East	1@ 1¼n

a—asked. n—nominal. pd—paid.

#### OLEOMARGARINE

Wednesday, Aug. 13, 1952

White domestic vegetable	27
White animal fat	27
Milk churned pastry	25
Water churned pastry	24

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# HIDES AND SKINS

Strike issue influenced big packer market, activity completely lacking—Small packer market stronger early with sales at firmer levels—Calf and kipskins continue dull—Limited movement of sheepskins at steady prices to slightly higher.

## CHICAGO

**PACKER HIDES:** The impending strike by packinghouse workers and buyers exercising constraint were largely responsible for an inactive spot hide market Monday. There was some tanner interest at steady prices, but general inquiry was far from expansive. The entire trade was stymied by the watch-and-wait attitude which prevailed. Packers were presumably well sold up and were not eager to release available offerings until the strike issue has been decided.

New developments were not forthcoming in the market Tuesday or at midweek and action was practically nil. Packers were reluctant to release offerings as they were not in a position to promise specific delivery due to the strike situation. Most sources considered the market in a steady position, however, and did not anticipate any particular decline.

A consensus of reports indicated shoe production has advanced considerably

in comparison with a year ago and was 14 per cent ahead in July. However, a slack period is expected soon.

**SMALL PACKER AND COUNTRY HIDES:** Small packers reportedly moved 50 lb. average at 14½¢ and 15¢ last week, but volume of trading was only fair. Country hides also traded and 42 lb. average brought 11@11½¢ and 50 to 52 lb. average sold at 10@10½¢, f.o.b. shipping point. Small packer hides firmed up this week and early sales at 15@15½¢ for 50 lb. average were reported. There was also scattered movement of 60 lb. average at 14@15¢. At midweek, most small packers pulled out of the market entirely and activity was at a stand-still.

**CALFSKINS AND KIPSKINS:** Nothing of interest developed in either market and actual sales could not be determined.

**SHEEPSKINS:** The only movement reported throughout the week was a truck of No. 1 shearlings at 2.70. The No. 2 shearlings were offered in one direction at 1.75, but no action materialized. The No. 3 shearlings were quoted at 1.10, however, there were very few around to attract interest. Dry wool pelts were quoted at 30¢, nominally, and clear spring pickled skins reportedly sold at 12.00, quantity unconfirmed.

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week 1951
	Week ended Aug. 13	Previous Week	
Nat. strgs. ... 16½@18n	16½@18	30	@28½
Hvy. Texas strgs. ....	13n	13	27
Hvy. butt. brand'd strgs. ....	13n	13	27
Hvy. Col. strgs. ....	12½n	12½	26½
Ex. light Tex. strgs. ....	18½n	18½n	34n
Brand'd cows. ....	15n	15	30n
Hy. nat. cows. ....	18n	18	31½
Lt. nat. cows. ....	17½n	17½	31
Nat. bulls ...	10n	10	21n
Brand'd bulls. ....	9n	9	20n
Calfskins, Nor. 10/15 ...	45n	45n	55n
10/down ... 37	@37½n	32½n	..
Kips, Nor. nat. 15/25 ...	35n	35	@40n
Kips, Nor. branded ...	27½n	27½n	37½

## SMALL PACKER SKINS

STEERS AND COWS:			
60 lbs. and over. 14	@15n	13½@14n	...
50 lbs. .... 15	@16n	14½@15n	...

## SMALL PACKER SKINS

Calfskins, under 15 lbs. ....	32n	32n	30@ 30
Kips, 15/30 ...	31@32n	27@30n	30@ 35
Slunks, regular ...	1.80n	1.80n	1.50@2.00
Slunks, hairless ...	60n	60n	60@ 70

## SHEEPSKINS

Pkr. shearlings, No. 1 ...	2.50@2.65n	2.50@2.65	3.50
Dry Pelts ...	30	30	44@ 44
Horsehides, untrmd. ....	7.50n	7.50n	10.00@11.00

\*Ceiling price.

## NEW YORK HIDE FUTURES

### MONDAY, AUG. 11, 1952

	Open	High	Low	Close
Jan. ....	15.50b	16.15	16.00	16.00 - 10
Jan., '54. ....	15.10b	...	...	15.60n
Apr. ....	15.40b	16.00	16.00	15.95b-16.00n
July ....	15.30b	...	...	15.82b-16.00n
Oct. ....	16.31b	17.00	16.75	16.90b-17.00n
Oct., '53. ....	15.20b	...	...	15.88b-16.00n

Sales: 47 lots.

### TUESDAY, AUG. 12, 1952

Jan. ....	15.95b	16.50	16.25	16.20b-16.25n
Jan., '54. ....	15.50b	...	...	15.60n
Apr. ....	15.79b	...	...	16.00b-16.00n
July ....	15.69b	...	...	15.85b-16.10n
Oct. ....	16.85b	17.60	17.00	17.30
Oct., '53. ....	15.50b	...	...	15.68b-16.00n

Sales: 123 lots.

### WEDNESDAY, AUG. 13, 1952

Jan. ....	16.48	16.46	15.95	16.05
Jan., '54. ....	15.70b	...	...	15.50n
Apr. ....	16.27b	...	...	15.85b-16.00n
July ....	16.06b	...	...	15.70b-16.00n
Oct. ....	17.50	17.50	17.05	17.08
Oct., '53. ....	15.80b	...	...	15.55b-16.00n

Sales: 43 lots.

### THURSDAY, AUG. 14, 1952

Jan. ....	16.00b	16.15	15.80	15.85b-16.00n
Jan., '53. ....	15.30b	...	...	15.30n
Apr. ....	15.80b	15.75	15.75	15.65b-15.80n
July ....	15.60b	...	...	15.50b-15.70n
Oct. ....	17.00b	17.20	16.75	16.92 - 80
Oct., '53. ....	15.40b	...	...	15.35b-16.00n

Sales: 71 lots.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 9, 1952, were 4,985,000 lbs.; previous week, 2,495,000 lbs.; same week 1951, 5,353,000 lbs.; 1952 to date, 139,200,000 lbs.; same period 1951, 165,472,000 lbs.

Shipments for the week ended August 9, 1952 totaled 4,560,000 lbs.; previous week, 2,077,000 lbs.; corresponding week, 1951, 2,446,000 lbs.; this year to date, 125,470,000 lbs.; corresponding period a year ago, 131,552,000 lbs.



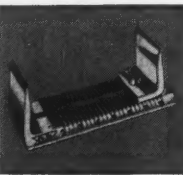
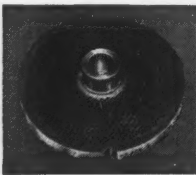
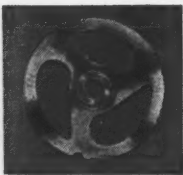
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# WEEK'S CLOSING MARKETS

## Brazil Puts More Teeth In New Food Importation Law

Brazil's new food inspection law, applicable to products of animal origin, has been published and became effective July 9. Under this law, countries wishing to export food products of animal origin to Brazil must submit their sanitary regulations, including samples of inspection stamps and models of official sanitary certificates for approval by the Brazilian Ministry of Agriculture.

Under the new law, shipments of animal origin products can be withdrawn from customs only after a rigorous inspection if accompanied by a sanitary certificate from country of origin and Brazilian consular invoice. For shipments already in transit, removal of goods from customs can be accomplished by a request for inspection, from the local importer to the Ministry of Agriculture and after signing a guarantee to furnish a sanitary certificate within a reasonable time.

It therefore appears necessary to have a sanitary certificate for presentation to the Brazilian consular officer, together with other documents before any further shipments are made, the U.S. embassy said. Unlike the previous

## THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$23.00; average, \$20.40. Provision prices were quoted as follows: Under 12 pork loins, 59 1/2 @ 60.40\*; 10/14 green skinned hams, 53 1/2 @ 54.60\*; Boston butts, 41 1/2 @ 42; 16/down pork shoulders, 37 nominal; 3/down spare ribs, 45 nominal; 8/12 fat backs, 9 @ 10 1/4; regular pork trimmings, 22; 18/20 DS bellies, 24 nominal; 4/6 green picnics, 31 1/2; 8/up green picnics, 27 asked.

\*Ceiling price.  
P.S. loose lard was quoted at \$9.00 and P.S. lard in tierces at 11.37 1/2 nominal.

## Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Sept. 15.51; Oct. 15.58; Dec. 15.60-63; Jan. 15.63n; Mar. 15.71; May 15.74b-79a; July 15.79; and Sept. 15.78n.

Sales: 337 lots.

law, no one year grace period is given to permit the trade to comply with the regulations. The American embassy is working with local authorities on a satisfactory procedure for American shippers to meet all requirements.

## JUNE SHORTENING, EDIBLE OIL SHIPMENTS

Shortening and edible oil shipments to private interests rose to 320,535,000 lbs. in June from 300,405,000 lbs. in May, the Institute of Shortening and Edible Oils has reported. Of the June amount, 140,245,000 lbs. or 43.7 per cent was shortening. The second quarter grand total of both climbed to 885,638,000 lbs. from 868,345,000 lbs. for the previous three months.

Edible oil shipments amounted to 172,004,000 lbs., or 53.7 per cent of the month's total. Second quarter shipments of edible oils aggregated 35,660,000 lbs. against 41,249,000 lbs. the first quarter.

Shipments to agencies of the federal government and federal government controlled corporations and shipments for commercial export totaled 8,286,000 lbs. compared with 6,758,000 lbs. in May. Second quarter shipments to these interests amounted to 21,973,000 lbs. against 23,330,000 lbs. the first quarter.

## Wholesale Price Indexes

Wholesale prices indexes compiled by the Bureau of Labor Statistics for the week ended July 29 showed many commonly-used items, as meats, hides and edible oils higher in price than a week before. Meats rose from 113.8 per cent to 115.3 per cent of the 1947-49 average. Cottonseed oil rose 2.7 per cent, lard, 4.4 per cent; hides, 4.4 per cent. Declines were recorded in butter, 1.7 per cent; and tallow, 5.2 per cent.

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# LIVESTOCK MARKETS

Weekly Review

## Year's Shorn Wool Output Estimated 2% Above 1951

The quantity of wool shorn and to be shorn this year has been estimated at 229,750,000 lbs., the Bureau of Agricultural Economics reported. This amounted to about 4,000,000 lbs. or 2 per cent more than last year. However, production lags about 23 per cent below the 1941-50 average.

The increased wool production this year is due to a larger number of sheep shorn and a record heavy weight per fleece. The estimated weight per fleece of 8.27 lbs. compares with 8.24 lbs. last year and the 10-year average of 8.02 lbs. About 1½ per cent more sheep were shorn this year than last year.

Production of shorn wool in the "native" or "fleece" wool States was estimated at 66,000,000 lbs., with an average fleece weight of 7.53 lbs. Last year 61,000,000 lbs. were shorn at an average fleece weight of 7.52 lbs. Sharp increases in production were shown for Ohio, Minnesota and Nebraska. In all the "native" States, except Maine, Missouri and Oklahoma, wool production was equal to or greater than in 1951.

In the 13 Western sheep States (11 Western States, South Dakota and Texas) shorn wool production was estimated at 164,000,000 lbs., or about the same as in 1951. The number of sheep shorn and to be shorn has been placed at 19,044,000 head, a decrease of a little more than 1 per cent from 1951.

Production was down from last year in Texas, Wyoming, Arizona, Utah and Nevada, but up in the rest of the 13 Western sheep States. Wool production in Texas, estimated at 47,000,000 lbs., is down 4 per cent from 1951. Estimates for Texas and California include an allowance for wool to be shorn from sheep and lambs this fall. The allowance for Texas is 5,744,000 lbs. this fall compared with 6,125,000 lbs. shorn last fall. For California the allowance is 2,564,000 lbs. compared with 2,557,000 lbs. last fall.

## KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughtered under federal inspection during June, 1952 compared with May 1952, and June 1951 is shown below:

	June 1952 Per- cent	May 1952 Per- cent	June 1951 Per- cent
*Total .....	100.0	100.0	100.0
Canners and cutters ...	14.6	11.3	10.7
Hogs—			
Sows .....	19.8	9.0	18.5
Barrows and gilts .....	79.5	90.4	80.6
Stags and boars .....	.7	.6	.9
*Total .....	100.0	100.0	100.0
Sheep and Lambs—			
Lambs and yrags. ....	88.0	90.9	86.7
Sheep .....	12.0	9.1	13.3
*Total .....	100.0	100.0	100.0

\*Totals and percentages based on round numbers.  
†Based on reports from packers.

## Hog Disease Spoils Many Midwest Shows and Fairs

Not only has the latest menace to hog production and marketing, vesicular exanthema, cut down on pork output during recent weeks, but has also thrown fair and livestock show schedules into confusion. Among other such exhibits, the National Barrow Show, scheduled to open a four-day run on September 16, has been cancelled.

The Illinois State Fair, which had anticipated a record entry list for this year's swine show, experienced a sharp drop in swine entries.

Entries for the "National" had already been received from hog producers in a dozen corn belt states, but their money has been refunded, P. J. Holand, director, announced. Due to the embargo, Illinois State Fair officials excluded 364 out-of-state swine entries.

## LIVESTOCK CAR LOADINGS

A total of 6,968 cars were loaded with livestock during the week ended August 2, 1952, according to the American Association of Railroads. This was a decrease of 286 cars over the same week in 1951 and a decrease of 367 from 1950.

## Georgia Has Fine Animal Disease Study Laboratory

With the livestock and meat industry finding itself at grips with attacks of various diseases which beset it at frequent intervals, Georgia takes pride in its new laboratory where livestock diseases are diagnosed and experiments for possible cures are being conducted.

Located at Tifton, the laboratory is housed in a modern building equipped to do a thorough job of diagnosing livestock ills. It cost about \$90,000, including equipment, the price of which was made possible with a special fund of \$50,000 provided by Governor Talmadge, and the Board of Regents supplementing the balance of the cost.

The laboratory is being operated jointly by the Coastal Plain Experiment Station, the State Department of Agriculture and the U.S. Department of Agriculture. Dr. William L. Sippel, head of the Department of Animal Pathology, is in charge. He is aided by two assistant veterinarians, two technicians, a secretary and two animal attendants. Plans are under way for a further state appropriation to add two more technicians.

The laboratory work consists of research and study of domestic animal diseases and laboratory diagnostic service for veterinarians which is passed on to livestock farmers by various media. The service is free to farmers who bring in their animals after a veterinarian has recommended the need for laboratory diagnostic service.

## ST. LOUIS HOGS IN JUNE

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	July 1952	1951
Hogs received .....	195,420	235,134
Highest price .....	\$23.60	\$23.75
Lowest price .....	21.50	20.60
Average price .....	21.86	22.60
Average weight, lbs. ....	211	211

CINCINNATI, OHIO  
DAYTON, OHIO  
DETROIT, MICH.  
FT. WAYNE, IND.  
INDIANAPOLIS, IND.  
JACKSON, MISS.  
JONESBORO, ARK.  
LAFAYETTE, IND.  
LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.  
OMAHA, NEBRASKA  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Aug. 12, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:

120-140 lbs.	\$17.50-19.50	\$17.50-19.50	\$17.50-19.50	\$17.50-19.50	\$17.50-19.50
140-160 lbs.	19.00-21.00	17.00-20.00	17.00-19.50	18.00-19.25	15.00-19.00
160-180 lbs.	20.50-22.50	19.75-22.00	19.00-21.50	19.00-22.00	18.50-22.00
180-200 lbs.	22.00-23.15	21.50-23.00	21.00-22.00	21.75-22.50	21.50-22.00
200-220 lbs.	22.85-23.25	22.25-23.00	21.50-22.25	21.75-22.50	21.50-22.00
220-240 lbs.	22.60-23.15	22.00-22.75	21.50-22.00	21.75-22.50	21.50-22.00
240-270 lbs.	21.85-22.85	21.50-22.50	20.50-21.75	21.25-22.25	20.50-22.00
270-300 lbs.	21.00-22.00	21.00-22.00	20.00-21.00	20.25-21.75	20.25-22.00
300-330 lbs.	19.50-21.25	20.25-21.25	19.75-20.25	18.75-20.50	19.00-20.50
330-360 lbs.	19.25-20.00	19.25-20.50	19.50-20.00	18.75-20.50	18.00-19.50

Medium:

160-220 lbs.	18.75-22.75	18.00-21.50	18.00-21.50	17.50-21.50	.....
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SOWS:

Choice:

270-300 lbs.	19.00-19.50	20.25-21.00	19.00-19.50	20.00-20.25	19.00-19.50
300-330 lbs.	19.00-19.50	19.50-20.50	18.50-19.25	18.75-20.00	19.00-19.50
330-360 lbs.	18.75-19.50	18.50-20.50	18.25-19.00	18.75-20.00	17.50-18.50
360-400 lbs.	18.00-19.25	17.50-19.00	17.75-18.50	17.50-19.00	16.75-18.00
400-450 lbs.	17.50-19.00	17.00-17.75	17.25-18.00	16.75-17.75	15.50-16.50
450-550 lbs.	16.50-18.50	16.25-17.25	16.50-17.50	15.50-17.00	14.50-16.50

Medium:

250-500 lbs.	15.75-19.00	15.00-19.50	16.00-18.50	15.00-19.50	.....
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## SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs.	34.00-35.00	34.25-35.50	34.00-35.25	33.50-34.50	33.00-34.50
900-1100 lbs.	33.25-35.00	34.50-35.50	34.00-35.25	33.75-34.75	32.50-34.50
1100-1300 lbs.	32.75-34.75	33.25-35.00	32.00-34.25	32.75-34.75	32.50-34.50
1300-1500 lbs.	32.75-34.75	33.25-35.00	32.00-34.25	32.75-34.75	32.00-33.50

Choice:

700-900 lbs.	31.50-34.00	31.25-34.25	31.00-34.00	30.75-33.75	30.50-33.00
900-1100 lbs.	31.00-34.00	31.00-34.50	31.00-34.00	30.75-33.75	30.00-32.50
1100-1300 lbs.	30.50-33.25	30.50-34.25	30.50-33.75	30.50-33.75	30.00-32.50
1300-1500 lbs.	30.00-32.75	30.50-33.75	30.00-33.25	30.25-33.00	30.00-32.00

Good:

700-900 lbs.	28.00-31.50	28.00-31.25	27.25-31.00	27.75-30.75	27.50-30.50
900-1100 lbs.	28.00-31.50	27.50-31.25	27.00-31.00	27.75-30.75	27.50-30.50
1100-1300 lbs.	27.50-31.00	27.25-31.00	27.00-31.00	27.50-30.75	27.50-30.50

Commercial,

all wts.	23.00-28.00	23.50-28.00	22.50-27.25	24.50-27.75	23.00-27.50
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Utility, all wts.

all wts.	18.00-23.00	19.00-23.50	18.00-22.50	21.00-24.50	20.00-23.00
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HEIFERS:

Prime:

600-800 lbs.	34.00-35.00	34.25-35.25	33.75-35.00	33.25-34.25	33.00-34.00
800-1000 lbs.	33.75-35.00	34.25-35.25	33.75-35.00	33.25-34.25	32.50-34.00

Choice:

600-800 lbs.	31.50-34.00	30.50-34.25	30.25-33.75	30.25-33.25	30.50-33.00
800-1000 lbs.	31.00-34.00	30.00-34.25	30.25-33.75	30.25-33.25	30.50-32.50

Good:

500-700 lbs.	27.50-31.50	28.00-30.50	26.00-30.25	27.50-30.25	27.50-30.50
700-900 lbs.	27.00-31.00	27.50-30.50	26.00-30.25	27.50-30.25	27.50-30.50

Commercial,

all wts.	22.50-27.50	22.50-28.00	21.50-26.00	22.00-27.50	23.00-27.50
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Utility, all wts.

all wts.	17.00-22.50	18.00-22.50	16.50-21.50	19.00-22.00	20.00-23.00
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COWS:

Commercial,

all wts.	19.50-21.50	19.50-22.00	18.50-20.50	18.75-21.50	19.00-21.00
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Utility, all wts.

all wts.	17.00-19.50	17.50-19.75	16.00-18.50	16.00-18.75	16.00-19.00
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Canner & cutter,

all wts.	12.00-17.00	14.00-17.75	12.00-16.00	12.50-16.00	14.00-16.00
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BULLS (Yrln. Excl.) All Weights:

Good	23.00-24.50	23.00-24.50	20.00-21.50	22.50-23.00	22.50-23.00
Commercial	20.00-23.00	24.00-25.00	21.50-22.50	22.00-23.50	22.00-23.50
Utility	17.50-20.00	21.50-24.00	19.00-21.50	20.00-22.00	21.00-23.00
Cutter	15.00-17.00	18.50-21.50	15.50-19.00	17.50-20.00	19.00-22.00

VEALERS, All Weights:

Choice & prime	28.00-33.00	21.00-33.00	28.00-30.00	28.00-30.00	28.00-32.00
Com'l & good	23.00-28.00	26.00-31.00	20.00-28.00	22.00-28.00	22.00-28.00

CALVES (500 Lbs. Down):

Choice & prime	27.00-31.00	28.00-31.00	25.00-28.00	26.00-29.00	27.00-30.00
Com'l & good	21.00-27.00	23.00-28.00	18.00-25.00	21.00-26.00	21.00-27.00

SHEEP & LAMBS:

SPRING LAMBS:

Choice & prime	29.00-30.00	30.50-31.50	27.50-29.50	29.00-30.00	29.00-30.50
Good & choice	25.50-29.00	25.00-30.00	24.50-27.50	27.00-29.00	27.50-29.00

EWES (Shorn):

Good & choice	5.50-6.50	8.75-10.00	6.50-8.00	7.25-8.25	8.00-9.00
Cull & utility	4.50-5.50	7.00-8.75	5.00-6.50	5.50-7.25	5.50-7.75

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Aug. 9:

CATTLE	Week Ended	Prev. Week	Cor. Week
Chicago	20,607	18,095	13,021
Kansas City	15,508	19,498	4,715
Omaha	19,060	19,193	13,784
E. St. Louis	14,419	10,420	8,201
St. Joseph	9,259	9,449	9,068
Sioux City	9,501	8,874	6,116
Wichita	2,852	4,025	4,722
New York & Jersey City	7,269	6,713	8,502
Okla. City	5,982	5,791	7,202
Cincinnati	3,577	3,987	3,987
Denver	9,280	9,414	8,153
St. Paul	12,289	10,305	6,516
Milwaukee	2,067	2,148	3,245
Total	131,650	123,825	97,262

HOGS	Week Ended	Prev. Week	Cor. Week
Chicago	37,290	35,078	33,516
Kansas City	9,054	3,901	11,221
Omaha	30,686	23,696	32,162
E. St. Louis	22,134	23,435	23,963
St. Joseph	17,400	18,969	24,868
Sioux City	21,212	19,691	17,187
Wichita	8,430	7,966	15,300
New York & Jersey City	35,734	31,756	40,942
Okla. City	7,321	9,193	9,868
Cincinnati	17,213	11,585	8,922
Denver	7,833	7,204	10,721
St. Paul	19,827	18,092	22,598
Milwaukee	4,443	3,622	4,098
Total	237,977	202,603	258,027

SHEEP	Week Ended	Prev. Week	Cor. Week
Chicago	5,250	5,178	2,705
Kansas City	6,678	4,621	1,914
Omaha	9,761	7,840	8,101
E. St. Louis	7,234	3,517	4,169
St. Joseph	3,284	4,609	6,708
Sioux City	2,774	1,730	2,878
Wichita	919	1,818	1,210
New York & Jersey City	39,785	34,570	33,797
Okla. City	5,377	2,687	1,914
Cincinnati	9,728	7,840	8,922
Denver	9,044	6,595	7,680
St. Paul	2,812	2,078	1,445
Milwaukee	457	332	523
Total	94,103	75,575	72,031

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including directs.

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Aug. 13, were as follows:

CATTLE:	Price
Steers, choice	\$34.50 only
Steers, gd. & ch.	\$29.00@32.00*
Heifers, ch. & prime	\$30.00@31.00*
Heifers, util. & com.	\$26.00@28.00
Cows, com.	24.00 only
Cows, utility	18.00@22.00
Cows, canner, cutter	14.00@18.00
Bulls, com'l	25.00@27.50
Bulls, utility	18.50@22.00
Bulls, can, cut.	13.50@20.00
VEALERS:	Price
Choice, ch. & pr.	\$30.00@35.00
Good & ch.	27.00@30.00
Commercial	27.00@29.00
Utility	20.00@26.00
HOGS:	Price
Gd. & ch., 170/230	\$23.00@25.50
Sows, 400/down	17.50@18.50
LAMBS:	Price
Gd. to pr.	\$29.00@31.00

\*Nominal.

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Aug. 9:

Cattle Calves Hogs* Sheep*	Salable	Total (incl. directs)	Prev. week	Salable	Total (incl. directs)
	96	511	43	261	3,365
	1,944	17,642	9,408	3,365	1,944

\*Including hogs at 31st street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS	Cattle	Calves	Hogs	Sheep
Aug. 6	12,280	401	7,332	1,707
Aug. 7	2,068	641	6,124	2,344
Aug. 8	709	317	5,820	520
Aug. 9	474	151	1,384	230
Aug. 11	16,000	500	10,000	2,300
Aug. 12	8,500	400	12,500	2,300
Aug. 13	10,200	400	7,700	3,300

\*Week so far  
Wk. ago. 35,859 1,463 36,351 7,671  
Yr. ago. 29,571 1,644 35,740 6,645  
2 yrs. ago. 29,049 1,340 31,376 6,645  
\*Including 4,217 hogs and sheep direct to packers.

SHIPMENTS	Cattle	Calves	Hogs	Sheep
Aug. 6	5,619	32	196	.....
Aug. 7	2,519	.....	.....	.....
Aug. 8	1,499	109	.....	.....
Aug. 9	99	8	.....	.....
Aug. 11	5,000	100	2,000	400
Aug. 12	4,000	100	1,000	500
Aug. 13	4,000	.....	1,000	500

AUGUST RECEIPTS	Cattle	Calves	Hogs	Sheep
1952	74,999	30,435	4,294	93,006
1951	74,999	30,435	4,294	93,006
1950	74,999	30,435	4,294	93,006

packers' purch....	25,442	37,56
shippers' purch....	2,059	6,65
Total .....	27,501	44,21

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Aug. 9, 1952, as reported to The National Provisioner:

### CHICAGO

Armour, 6,615 hogs; Swift, 1,268 hogs; Wilson, 2,441 hogs; Agar, 7,919 hogs; Shippers, 3,147 hogs; and others, 19,047 hogs.  
Total: 20,607 cattle; 1,742 calves; 40,437 hogs; 5,250 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,103	1,370	2,626	1,116
Swift	2,910	1,190	1,926	1,546
Wilson	920	...	1,944	...
Butchers	3,702	2	448	...
Others	2,311	...	2,110	4,016
<b>Total</b>	<b>12,946</b>	<b>2,562</b>	<b>9,054</b>	<b>6,678</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	6,479	10,275	1,955	...
Cudahy	2,672	6,879	2,375	...
Swift	5,326	4,453	1,308	...
Wilson	2,176	5,000	1,841	...
Cornhusker	532	...	...	...
Eagle	46	...	...	...
Gr. Omaha	227	...	...	...
Hoffman	80	...	...	...
Rothschild	334	...	...	...
Roth	1,048	...	...	...
Kingan	1,591	...	...	...
Merchants	73	...	...	...
Milwest	100	...	...	...
Omaha	395	...	...	...
Union	420	...	...	...
Others	10,219	...	...	...
<b>Total</b>	<b>21,528</b>	<b>36,835</b>	<b>7,479</b>	...

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	1,964	1,127	7,055	3,506
Swift	3,292	2,059	4,430	2,288
Hunter	...	...	...	...
Hell	...	...	1,700	...
Krey	...	...	185	...
Laclede	...	...	993	...
Siehoff	...	...	302	...
<b>Total</b>	<b>5,256</b>	<b>3,186</b>	<b>14,665</b>	<b>5,794</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,121	372	6,684	1,654
Armour	2,862	505	6,217	1,229
Others	5,030	1,201	1,861	1,117
<b>Total*</b>	<b>11,013</b>	<b>2,078</b>	<b>14,762</b>	<b>4,000</b>

\*Does not include 4,499 hogs and 371 sheep direct.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,087	...	7,336	754
Cudahy	3,113	...	7,217	971
Swift	2,993	...	3,613	594
Butchers	226	...	...	...
Others	7,339	50	10,408	384
<b>Total</b>	<b>17,758</b>	<b>50</b>	<b>28,574</b>	<b>2,703</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,118	363	2,180	919
Dunn	65	...	...	...
Dold	97	...	608	...
Sunflower	11	...	33	...
Pioneer	...	...	...	...
Excel	316	...	...	...
Kansas	173	...	...	...
Others	1,735	...	125	584
<b>Total</b>	<b>3,515</b>	<b>363</b>	<b>3,096</b>	<b>1,503</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,236	339	1,117	735
Wilson	1,968	433	1,792	1,020
Butchers	110	...	1,002	...
<b>Total*</b>	<b>4,314</b>	<b>772</b>	<b>3,911</b>	<b>1,755</b>

\*Does not include 671 calves, 295 calves, 3,410 hogs and 3,622 sheep direct.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	101	193	...	...
Cudahy	268	...	...	...
Swift	481	...	134	...
Wilson	93	...	...	...
Acme	437	6	...	...
Atlas	510	...	...	...
Clegherty	100	...	83	...
Coast	253	...	161	...
Harman	89	...	...	...
Laer	...	...	408	...
United	371	...	285	...
Others	2,514	783	351	...
<b>Total</b>	<b>6,217</b>	<b>982</b>	<b>1,422</b>	...

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,015	56	3,287	4,853
Swift	1,302	34	1,677	2,470
Cudahy	756	...	1,936	1,444
Wilson	1,165	...	...	...
Others	4,186	165	2,135	550
<b>Total</b>	<b>8,424</b>	<b>255</b>	<b>9,035</b>	<b>9,317</b>

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,247	1,138	3,752	1,445
Bartusch	881	...	...	...
Cudahy	888	288	...	318
Rifkin	942	45	...	...
Swift	5,331	1,415	11,075	1,049
Others	1,800	929	13,282	328
<b>Total</b>	<b>14,089</b>	<b>3,815</b>	<b>30,109</b>	<b>3,140</b>

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	5	1	...	237
Kahn's	...	...	...	...
Meyer	...	...	...	...
Schlaechter	6	20	...	...
Northside	...	...	...	...
Others	2,790	865	18,336	3,822
<b>Total</b>	<b>2,810</b>	<b>886</b>	<b>18,336</b>	<b>4,059</b>

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,211	2,468	1,050	3,853
Swift	2,112	2,460	1,644	4,477
Blue Bonnet	687	31	229	...
City	497	17	97	...
Rosenthal	275	54	...	644
<b>Total</b>	<b>4,782</b>	<b>5,030</b>	<b>3,020</b>	<b>8,330</b>

### TOTAL PACKER PURCHASES

	Week Ended Aug. 9	Prev. Week	Cor. Week 1951
Cattle	132,259	131,674	108,303
Hogs	213,166	198,323	235,354
Sheep	60,138	51,733	40,850

### CORN BELT DIRECT TRADING

Des Moines, Ia., Aug. 13.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

160-180 lbs.	\$18.75@21.25
180-240 lbs.	20.75@21.75
240-300 lbs.	19.50@21.75
300-360 lbs.	19.00@20.75

Sows:

270-360 lbs.	18.50@19.50
440-550 lbs.	15.25@17.75

Corn Belt hog receipts were reported as follows by the U.S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Aug. 8	37,000	36,000
Aug. 9	26,000	25,000
Aug. 11	38,000	38,500
Aug. 12	27,000	25,500
Aug. 13	25,000	29,600
Aug. 14	...	38,000

### LIVESTOCK RECEIPTS

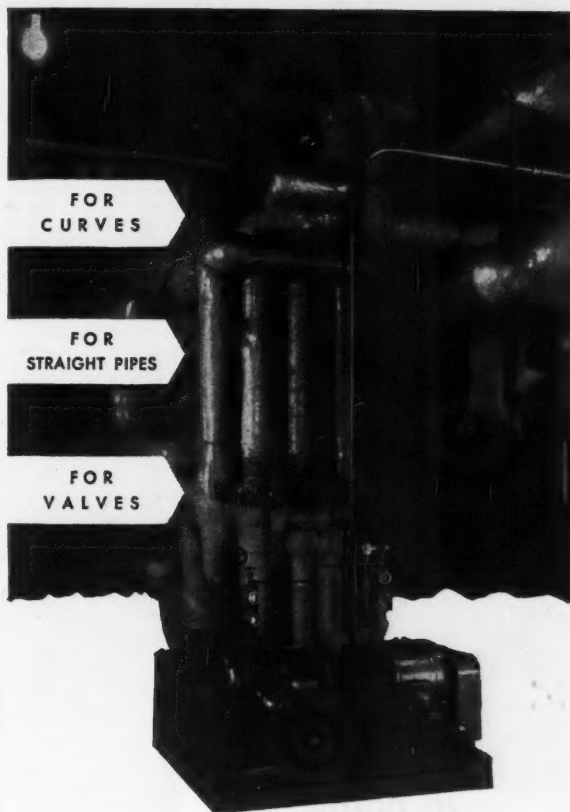
Receipts at 20 markets for the week ended August 9, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date..	253,000	355,000	133,000
Previous week.	257,000	325,000	137,000
Same wk. 1951..	233,000	430,000	134,000
1952 to date..	6,730,000	16,157,000	4,395,000
1951 to date..	6,618,000	16,380,000	4,098,000

### PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Aug. 7:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,450	1,325	1,900	175
N. Portland	1,925	425	1,155	3,130
S. Francisco	1,250	200	1,375	13,300



FOR CURVES

FOR STRAIGHT PIPES

FOR VALVES

- LASTS A LIFETIME
- EASILY INSTALLED
- APPLIES WITHOUT WASTE

for  
*Maximum Efficiency*

SPECIFY ALL-HAIR

**OZITE**  
INSULATING FELT

OZITE All-Hair Felt has been the best insulation for the refrigeration industry for over half a century. Here's why —

... low conductivity provides efficient heat barrier  
... allows close temperature control ... permits maximum capacity of refrigeration units ... reduces power consumption ... does not rot or pack down — resists fire.

For all of the facts about time-proven OZITE send for 4-page Bulletin No. 300.

**AMERICAN HAIR & FELT COMPANY**

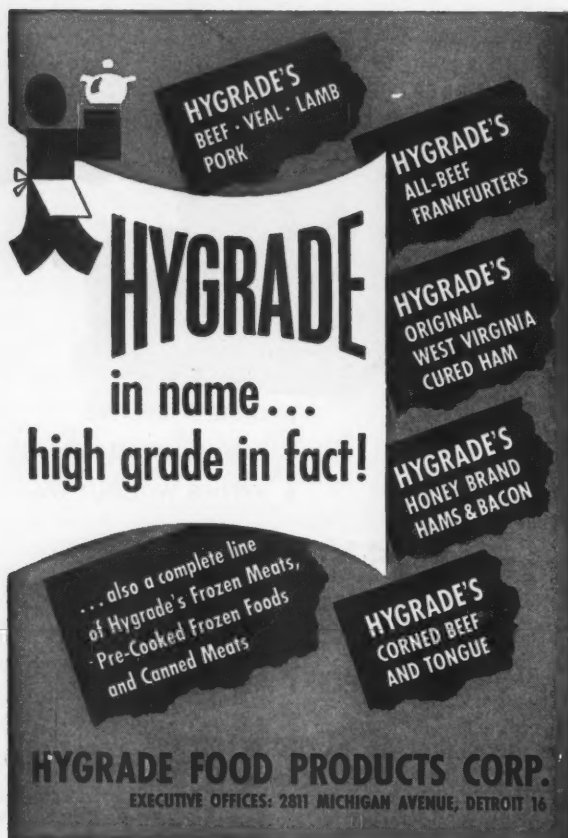
Dept. J28, Merchandise Mart  
CHICAGO 54, ILLINOIS

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Aug. 2 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B <sup>1</sup> Dressed	LAMBS Gd. Handyweights
Toronto	\$26.28	\$25.00	\$25.60	\$32.00
Montreal	26.65	24.75	25.61	33.05
Winnipeg	25.56	22.82	24.60	29.00
Calgary	24.99	25.42	24.40	26.34
Edmonton	23.65	26.50	24.85	24.85
Lethbridge	24.54	26.00	24.10	24.00
Pr. Albert	25.00	22.75	23.35	25.00
Moose Jaw				
Saskatoon	24.25	23.00	23.60	22.80
Regina				
Vancouver		27.75		28.15

\*Dominion Government premiums not included.



**HYGRADE'S**  
BEEF · VEAL · LAMB  
PORK

**HYGRADE'S**  
ALL-BEEF  
FRANKFURTERS

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ORIGINAL  
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in name...  
high grade in fact!

...also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
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EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

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PRODUCERS OF



**MEATS OF UNMATCHED QUALITY**

MAIN OFFICE AND PLANT

3800-4000 E. BALTIMORE ST., BALTIMORE, MD.

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:	Carcasses	BEEF CURED:
Week ending Aug. 9, 1952..	8,519	Week ending Aug. 9, 1952..
Week previous .....	9,458	Week previous .....
Same week year ago.....	8,488	Same week year ago.....
COW:		PORK CURED AND SMOKED:
Week ending Aug. 9, 1952..	917	Week ending Aug. 9, 1952..
Week previous .....	854	Week previous .....
Same week year ago.....	1,333	Same week year ago.....
BULL:		LARD AND PORK FATS:
Week ending Aug. 9, 1952..	788	Week ending Aug. 9, 1952..
Week previous .....	686	Week previous .....
Same week year ago.....	808	Same week year ago.....
VEAL:		LOCAL SLAUGHTER
Week ending Aug. 9, 1952..	9,834	CATTLE:
Week previous .....	10,402	Week ending Aug. 9, 1952..
Same week year ago.....	9,882	Week previous .....
LAMBS:		Same week year ago.....
Week ending Aug. 9, 1952..	23,516	CALVES:
Week previous .....	23,211	Week ending Aug. 9, 1952..
Same week year ago.....	21,937	Week previous .....
MUTTON:		Same week year ago.....
Week ending Aug. 9, 1952..	375	HOGS:
Week previous .....	272	Week ending Aug. 9, 1952..
Same week year ago.....	1,843	Week previous .....
HOG AND PIG:		Same week year ago.....
Week ending Aug. 9, 1952..	10,400	SHEEP:
Week previous .....	3,036	Week ending Aug. 9, 1952..
Same week year ago.....	17,520	Week previous .....
PORK CUTS:		Same week year ago.....
Week ending Aug. 9, 1952..	955,442	COUNTRY DRESSED MEATS
Week previous .....	1,095,008	VEAL:
Same week year ago.....	1,293,123	Week ending Aug. 9, 1952..
BEEF CUTS:		Week previous .....
Week ending Aug. 9, 1952..	25,833	Same week year ago.....
Week previous .....	93,710	HOGS:
Same week year ago.....	2,602	Week ending Aug. 9, 1952..
VEAL AND CALF CUTS:		Week previous .....
Week ending Aug. 9, 1952..	6,527	Same week year ago.....
Week previous .....	7,597	LAMB AND MUTTON:
Same week year ago.....	3,000	Week ending Aug. 9, 1952..
LAMB AND MUTTON CUTS:		Week previous .....
Week ending Aug. 9, 1952..	2,592	Same week year ago.....
Week previous .....	1,773	
Same week year ago.....	...	

## WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending August 9 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area.....	8,041	9,675	37,244	44,221
Baltimore, Philadelphia .....	5,429	997	24,156	1,331
Cincinnati, Cleveland, Detroit, Indianapolis .....	12,286	4,249	75,659	12,250
Chicago Area .....	23,104	5,037	57,671	10,640
St. Paul-Wisconsin Areas <sup>1</sup> .....	18,068	10,623	72,239	5,611
St. Louis Area <sup>2</sup> .....	11,198	9,477	40,422	8,800
Sioux City .....	9,152	12	22,549	2,900
Omaha .....	22,821	393	40,963	12,500
Kansas City .....	12,550	4,570	20,607	4,800
Iowa-So. Minnesota <sup>3</sup> .....	18,898	3,278	133,365	21,800
Louisville, Evansville, Nashville, Memphis .....	6,983	8,503	36,065	3,200
Georgia-Alabama Area <sup>4</sup> .....	5,204	2,070	13,352	2,000
St. Joseph, Wichita, Oklahoma City....	15,142	4,163	33,233	9,100
Pt. Worth, Dallas, San Antonio.....	13,817	8,440	8,988	11,600
Denver, Ogden, Salt Lake City.....	10,187	402	10,478	17,100
Los Angeles, San Francisco Areas <sup>5</sup> ..	18,731	1,788	21,466	28,200
Portland, Seattle, Spokane .....	4,040	467	9,209	10,400
Grand Total .....	215,681	74,134	657,666	209,900
Total Previous Week .....	207,070	79,015	619,448	187,500
Total Same Week, 1951.....	181,146	74,498	668,640	172,600

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Aug. 8:

	Cattle	Calves	Hogs
Week ending Aug. 8.....	1,927	583	6,600
Week previous (five days).....	1,856	1,248	6,000
Corresponding week last year.....	2,779	986	4,170



# Part of the Mesabi Range may be wasting away in your plant

Natural resources don't last forever . . . not even the Mesabi Range. But *you* can make them last *longer* . . . by helping to recover the dormant iron and steel wasting away in your plant.

Right now, more iron and steel scrap is needed than ever before to help maintain steel production. Lack of enough scrap—which normally represents 50% of the ingredients used in making new steel—would seriously hamper the nation in this critical period.

## WHAT YOU CAN DO

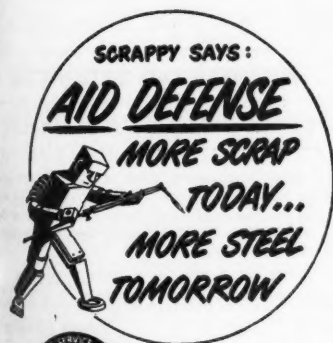
To meet demands of military and civilian production, *your* help is needed. That means searching *your* plant for *more* scrap . . . any old idle iron and steel gathering dust and rust.

Your scrap is needed *now*.

Get your scrap salvage program going—*today*. Include non-ferrous scrap, too.

It tells how to conduct your own salvage program

For your copy, write to Advertising Council, 25 West 45 Street, New York 19, New York



*This advertisement is a contribution, in the national interest, by*

## THE NATIONAL PROVISIONER

# BARLIANT'S



## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly.

### Rendering & Lard

5060—HYDRAULIC PRESS: Anco, 600 ton, excellent condition.....	\$1900.00
5062—CRUSHER: Stedman, with new 30 HP. G.E. motor, new set of teeth.....	1650.00
4871—HOG: Mitts & Merrill, 15 C.R.S.C. with 30 HP. motor, roller chain drive.....	2250.00
5381—HASHER-WASHER: Anco., 30"x10" cyl. with 10 HP. G.E. motor, and spare parts. Unit guaranteed.....	1600.00
5376—HAMMERMILL: With 30 HP. G.E. motor, 3 screen, used one week.....	600.00
5357—BLOW TANK: Ross, 4000g, complete with fittings.....	775.00
5073—STORAGE TANKS (2): 6' dia. x 30' long and 8' dia. x 30' long.....	700.00
5022—EXPELLER: Duo, reconditioned, complete.....	7150.00
5382—COOKER: Anco, 4 1/2"x10", with 25HP motor & starter. Has 48 drive. Unit 5 yrs. old.....	3500.00
5383—COOKER: Dupps, 5"x10" with 25 HP. motor & starter. Unit 6 yrs. old.....	2500.00
5384—COOKER: Dupps, 4"x9" with 25 HP. motor and starter.....	1500.00
5387—COMPLETE RENDERING PLANT EQUIPMENT: Location Midwest, closed down by city. Includes the following items: 5 x 12 Globe Cooker; 600 ton Allbright-Nell Press; Winch; 40 HP. Feed Grinder; 1 ton Feed Mixer; 20,000g Storage Tanks, complete with condensers and fittings for modern plant.....	Bids requested

### Sausage & Smokehouse Equipment

5385—HAND STUFFER: Buffalo #54-B.....	\$ 125.00
5068—TY-LINKER: model #114, serial #1746.....	1150.00
5331—BACON FORMER: Dohm & Nelke Jr. serial #175.....	2450.00
5338—SILENT CUTTER: #23-B Buffalo, 1000 cap., with 10 HP. motor and starter. Completely reconditioned.....	550.00
5360—SILENT CUTTER: Buffalo #60, 6000 cap., 50 HP. G.E. enclosed motor, hand type G.E. compensator, 4 sets of knives, very good condition.....	1450.00
5360—GRINDER: Enterprise model 3556, with 7 1/2 HP. Westinghouse motor, one fine plate, 5 knives. Excellent condition.....	450.00
5368—HAMBURG MACHINE: Hollymatic model 28, extra plates for 5 or 8 patties, with 1/2 HP. motor. Very good condition.....	325.00
5079—BAND SAW: Bire #33, with motor.....	235.00
5077—SMOKEHOUSE DOORS: 20 sets, stainless steel, each door 23 1/2" x 6'10", high, set.....	125.00
5078—SMOKEHOUSE: Gerchel automatic saw dust feed, with 3/4 & 1/2 HP. motors.....	625.00
5340—SMOKE HOUSE: Koch Portable, insulated, 1000g cap., electrically heated.....	235.00
5041—KETTLES (2): Weaver Alum., jacketed, tilting type with stand, 40g working pressure, 100 gal. cap., 35" dia. x 34" deep, each.....	300.00
4923—SLICER: U.S. #1, 6" stainless conveyor, with 1 HP. motor.....	1500.00
5386—STUFFERS (4): Allbright-Nell Sausage 400g cap., complete with valves.....	825.00

### Miscellaneous

5069—VACUUM CAN SOLDERING MACHINE: for pear shaped cans, with vacuum pump.....	\$1175.00
5074—COMPRESSOR: Howe Ammonia, late style 6 1/2"x6 1/2" hi-speed, with starter, controls, 40 HP., 3 phase, 60 cycle, 220/440 volt motor, V-belt drive, 2 each.....	1250.00
4760—AMMONIA COMPRESSOR: Howe, 6 ton cap., compact model E-6, self contained with shell & tube condenser, receiver, and 10 HP. motor, excellent condition.....	775.00
5075—CONDENSOR: Ammonia, Baltimore Air Coil, model V-52, 25 ton cap.....	1350.00

### IMPORTANT ANNOUNCEMENT

#### NEW B.A.I. SLOPING TOP STEEL LOCKERS

Limited Quantity.  
No Priority Needed.

Single row 3 wide Lyon all steel lockers 15" wide x 18" deep x 60" high, 16" legs, seat bracket, padlock attachment, coat rod and hooks. \$19.97 per opening, f.o.b. Aurora, Ill. Single Lockers also available.

### DISPLAY ROOMS AND OFFICES

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CL#side 4-6900

## BARLIANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

# CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

dress or box numbers as 8 words. Headline 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## EQUIPMENT FOR SALE

### An Unusual Opportunity!

The following equipment is offered for sale on a RECONDITIONED basis, all F.O.B. Germantown, Ohio.

All pressure vessels are under full coverage by Hartford and are A.S.M.E. code construction.

Arrangements can be made for loading on cars or in trucks.

Cookers and Extractors can be furnished with proper length charging necks to accommodate reinstallation.

Foundation prints and piping diagrams will be furnished.

#### EXTRACTION DEPARTMENT

20 to 25 tons per day cracking capacity:  
2—4000g capacity extractors, vacuum and miscella pumps, shell and tube condensers, 1000 G.P.H. still. Water separators and scrubber and stripper.  
6—1500 gal. Miscella tanks.

#### RENDERING DEPARTMENT:

1—5x3 8000g capacity cooker with 20 HP. gear head motor. High Speed drive.  
1—5x9 cooker with 25 HP. two speed 13-26 gear head motor.  
1—5x9 cooker with 20 HP. gear head motor. Roller chain drive.  
All cookers are center charging with steam jacketed heads.  
1—25 Diamond hog with Base and 40 HP. high slip high torque motor direct connected. Reduced voltage starter. Roller bearing and spare set knives.  
1—8000g capacity blow tank.

#### BOILER ROOM:

1—125 HP. fully automatic Kewanee Boiler using 48 fuel oil or lighter. With both electric and steam preheaters.  
1—60 HP. Brownell Boiler, coal fired with stoker, all automatically controlled.  
Both boilers are Locomotive type and are complete with both electric and steam driven boiler feed pumps.

#### MEAT SCRAP DEPARTMENT:

5 to 7 1/2 ton grinder with base and 50 HP. T.E.F.C. motor and starter.  
Rotex screen and motor.  
Bagging conveyor and bagger.  
Union special slicing machine.  
All conveyors, 9" and 12".

All electrical equipment is 60/3/220/440/. Arrangements can be made for inspection of this equipment by writing or wiring The Dupps Company. Phone Germantown Ohio 200.

### THE DUPPS COMPANY

Germantown, Ohio

- 14—Anderson Expellers, all sizes.  
1—Mech. Mfg. Co. 5' x 18" Cooker-Melter.  
6—150, 350, 600, 800 gal. Dopp Seamless Kettles.  
1—Davenport #3A Dewaterer, motor driven.  
1—Bone Crusher, 24" dia. drum.  
We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.  
Only a partial listing.

#### CONSOLIDATED PRODUCTS CO., INC.

14 Park Row BA 7-0600 New York 38, N.Y.

Three—5 H.P. Frigidaire Compressors Model F.W. 620, water cooled condensers (running in plant now, reason for selling—need larger units) \$500.00 each.  
One—Acme evaporator 7 1/2 ton condenser with pump and motor, \$400.00.  
One—Offal cooking tank 500 gallon capacity, drop bottom, never used, \$375.00.

WESTMINSTER HAYEN BROS. INC. MARYLAND

#### BOILERS

2500 Kewanee 2-pass Firebox, ASME, 262-319 HP. 100%. Perfect condition, with stoker, asbestos cover, fittings, water level control, etc.

COMPLETE STOCK—ADVISE REQUIREMENTS

UNITED STEEL PRODUCTS CO.

1634 Texas St. Memphis, Tenn.

#### ★ ANDERSON EXPELLERS ★

All Models. Rebuilt, guaranteed, or AS IS. PITTOCK & ASSOCIATES, Glen Riddle, Penn.

FOR SALE: Model D-10, Automatic Thermo King refrigerating unit — 1947 model. Suitable for trailer. Price \$850.00 F.O.B. Hlawatha, Kansas. HIAWATHA MEAT CO.

BACON BOARDS for sale. Wonder White. Sizes 7x7 — 7x9 1/2 and 8x10 1/2. These are beautiful boards. Samples and prices upon request. Address inquiries to MAURER-NEUER Corp., 115 S. 2nd St., Kansas City, Kansas.

## PLANT WANTED

WANTED: Medium sized meat packing plant, preferably Ohio, but would go elsewhere. All information will be held in strict confidence. Write THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR RENT

### FOR RENT

MODERN BEEF, veal and lamb killing plant, Federal inspection. Eastern Pennsylvania. Capacity 600 cattle, 350 calves and lambs. Fully equipped. Low rental. FR-223, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE

FOR SALE: Modern packing plant located in central Illinois. Rebuilt in 1945. New, modern sausage kitchen. Capacity: 100 hogs and 50 cattle per day. All in excellent condition. Also, house and 10 acres of land, and large brick garage. Available help plentiful. Terms — small down payment and terms to suit the convenience of purchaser. FR-313, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE PLANT: Manufacturing a full line of luncheon meats and sausage. Sales last year \$400,000.00. A going business with unlimited possibilities. First class equipment and trucks. Located mid-west. Price, \$50,000.00 plus inventory. Will finance part. Address Box FR-340, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Old established meat packing plant located in Southwestern Michigan complete with dry rendering, all new equipment. Capacity per week: 100 cattle, 200 hogs, 25,000 pounds sausage. Plant must be sold because of sudden death of owner. Will sell all or part interest. FR-350, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### PORK SLAUGHTERING PLANT

located in Peoria, Illinois. Capacity about 700 hogs per week plus certain processing facilities. Fully equipped inedible rendering plant separate from main building. Direct inquiries to STAHL MEYER, INC., 172 East 127th St., New York 32, N. Y. Phone—LEHIGH 4-4000.

FOR SALE: Modern medium size packing plant in western Washington. Good business. Meat maker. Forty thousand. Terms. Write to Box FR-359, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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### YOUR PACKAGED MEATS NEED CODE DATING

We Offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

### KIWI CODERS CORPORATION

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### HOG • CATTLE • SHEEP

### SAUSAGE CASINGS ANIMAL GLANDS

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### SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, Ill.

## SUMMER TIME IS LARD FLAKE TIME

Hydrogenated LARD FLAKES, when added to lard, insure a firm, finished product, a **MUST** during the hot weather.

Avail yourself of our laboratory facilities, free of charge.

Send for samples . . .

**THE E. KAHN'S SONS CO.**  
Cincinnati 25, Ohio  
Kirby 4000

**RED SEAL**

**CERTIFIED CASING COLORS**

Especially made for coloring sausage casings

**WARNER-JENKINSON MFG. CO.**  
2526 BALDWIN ST. • ST. LOUIS 6, MO.

**RED SEAL**  
TRADE MARK  
ST. LOUIS

## ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



## HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.  
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## BLACK HAWK

PORK • BEEF • VEAL • LAMB • SMOKED MEATS  
DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

## CLASSIFIED ADVERTISING

### POSITION WANTED

**ATTENTION! SAUSAGE MANUFACTURERS**  
Can render you limited service to help you eliminate discoloration and other kitchen difficulties. Also help cut down production costs, increase yields, quality control, etc. Specialize in training one of your local men to be a top sausage maker in a short time. Have been on the supervisory force of sausage manufacturers since 1924. Can furnish references. W-336, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### EXPERT SAUSAGE MAKER

With 45 years' experience in the manufacture of quality sausage seeks connection. Can put in good system to make uniform products at a minimum cost price. Will take full charge of all departments, go anywhere. W-337, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**POSITION WANTED** by man with 30 years' experience in the meat packing industry. Capable of supervision of entire plant or any department. Have also had government experience. References furnished upon request. W-338, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN or MANAGER:** Over 25 years' experience. All angles of the beef business. Livestock buying, processing, distributing and selling. New York, metropolitan area preferred. Excellent references. W-297, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N. Y.

**EXPERIENCED PACKINGHOUSE MAN:** Desires change. Age 41. Management rendering plants, buy, sell meat scrap, grease. Experienced in finance, costs, credits, office management. W-340, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SAUSAGE MAKER:** Lifetime experience making all sausage and meat products, handle any problems including formulae and processing. Expert trouble shooter. Expert in training others. Elderly but physically fit. Prefer smaller city. Otto J. Martin, 1451 E. 73rd St., Chicago 19, Phone Fairfax 4-6465.

### POSITION WANTED

**EXECUTIVE:** Packinghouse. Age 40. Desires change. Thoroughly experienced controller, medium sized packer, in finance, office management, credits, costs. Assist in management. W-341, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**ENGINEER:** Technical education. 20 years' thorough practical experience in all phases of the meat and canning industry. State salary, conditions, etc. Available on reasonable notice. W-355, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MEAT BUYER:** Chain or independent super markets. Excellent contacts. Over 25 years' experience. New York metropolitan area preferred. W-289, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N. Y.

### HELP WANTED

#### SUPERINTENDENT WANTED

Eastern packer wants man familiar with all phases of pork operations, sausage manufacturing, production and costs, intelligent leadership. Salary will be made satisfactory to right man. State experience and background. This is an unusual opportunity. Replies and negotiations will be held in strict confidence.

W-323, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

#### EXECUTIVE MANAGER

Modern packinghouse in Pittsburgh, Pa. which processes beef, veal and lamb desires capable man to act as executive manager. Must have knowledge of buying livestock, figuring operating costs of plant, selling meats and packinghouse procedure. Excellent opportunity for top man. Good salary plus guaranteed percentage of profits.

W-318, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

### HELP WANTED

#### PORK SUPERINTENDENT

Wanted for plant killing 1200 hogs daily. Must have actual butchering experience in large operation. Good education. Capable of training employees and be fully qualified to supervise cut and kill, inedible rendering, lard, curing, pork packing, bulk loading and shipping. W-335, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOREMAN—HOG-KILL-CUT:** Splendid opportunity with aggressive New York state packer. BAI experience preferred. Applications treated strictly confidential. Give full information, experience and age. W-347, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N. Y.

**SALESMANAGER:** Leading midwestern meat packer desires experienced man conversant in all branches of the business. Must have full knowledge relating to meat and allied products and have had successful background as salesmanager in this line. Write to Box W-356, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### SAUSAGE MAKER

Wanted to run modern quality kitchen for large retail market in Minnesota city. Prospects for a real future are excellent as we expand into the wholesale business. Please give particulars and references when replying. W-357, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**CASING SALESMAN:** Ohio—Michigan—surrounding territory. Old reliable company. Strictly confidential. Our employees know of this ad. Write to Box W-358, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### EQUIPMENT WANTED

**WANTED:** ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-33, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## JAMISON vestibule track doors

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



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**AND**

**SHORTENINGS**

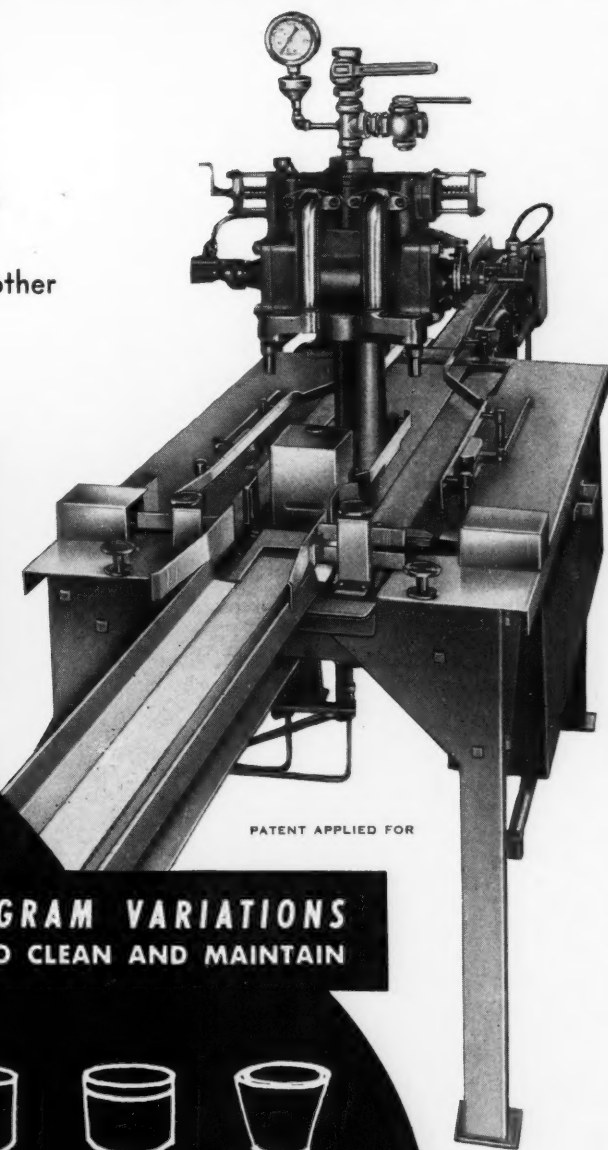
# FILLER No. 877

Accurately measures and fills  
 1/2 lb. to 4 lb. containers.  
 Change from one size to another  
 in 3 minutes.

## CAPACITIES

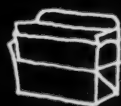
1-lb. ....	90-100 per min.*
2-lb. ....	75-80 per min.
3-lb. ....	50-55 per min.
4-lb. ....	35-42 per min.

\*This machine with double lines, two formers and two closers will handle 130 containers per minute.



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